



DARK CHOCOLATE, GINGER SPICE AND NUT PRALINES

QimiQ BENEFITS

- Foolproof
- Quick and easy preparation
- Full creamy taste with less fat and cholesterol
- Longer presentation times without loss of quality



15



easy

INGREDIENTS FOR 30 PRALINES

125 g QimiQ Classic, unchilled

250 g Dark chocolate (40-60 % cocoa)

100 g Hazelnuts, coarsely chopped

100 g Walnuts, crushed

100 g Almond slivers

Gingerbread spice

METHOD

1. Whisk the QimiQ Classic smooth. Add the melted chocolate and the remaining ingredients and mix well.
2. Portion the mixture with a spoon and form into small balls. Chill for at least 4 hours (ideally over night).