



FUNNY CHOCOLATE CAKES WITH MANGO CREAM

QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat
- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer presentation times



15



easy

INGREDIENTS FOR 12 PORTIONS

FOR THE CHOCOLATE CAKES

250 g	Flour
0.5 sachet(s)	Baking powder
125 g	Sugar
pinch(es)	Salt
1 tbsp	Cocoa powder
1 tbsp	Dark chocolate (40-60 % cocoa), grated
2	Egg(s)
80 g	Butter, melted
200 ml	Milk
50 g	QimiQ Classic, melted

FOR THE CREAM

200 g	QimiQ Classic, unchilled
150 g	Mango, tinned and drained, pureed
40 g	Sugar
50 g	Cream cheese
100 g	Cream 36 % fat, whipped

TO DECORATE

200 g	Dark chocolate glazing
	Marshmallow
	Fruit jelly laces

METHOD

1. Preheat the oven to 180° C (conventional oven). Grease a muffin baking tin.
2. Mix the flour, baking powder, sugar, salt, cocoa powder and grated chocolate together.
3. Lightly whisk the eggs. Add the butter, milk and melted QimiQ Classic and mix well.
4. Carefully stir the flour mixture into the QimiQ mixture until well combined.
5. Pour the mixture into the muffin tin and bake for approx. 25 minutes. Remove from the oven and allow to cool for 5 minutes before tipping out of the tin.
6. For the cream, whisk QimiQ Classic smooth. Add the mango, sugar and cream cheese and mix well. Fold in the whipped cream and chill.
7. Pour the cream into a piping bag with star shaped nozzle. Slice the tops off of the muffins and pipe the cream onto the bottom half. Chill for at least 4 hours (preferably over night).
8. Warm the chocolate glazing and use to cover the muffin-caps. Decorate according to the recipe photo.