



CHOCOLATE ICING

QimiQ BENEFITS

- Variable creative possibilities
- Quick and simple preparation
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 4 LB [APPROX.]

375 g QimiQ Classic, room temperature

675 g Butter, softened

675 g Powdered sugar

265 g Cocoa powder

8 g Vanilla extract

METHOD

1. Whisk QimiQ Classic smooth.
2. Beat the powdered sugar and butter in a mixer with a paddle attachment until creamy.
3. Gradually add the remaining ingredients and continue to beat until the required consistency has been achieved.
4. Store chilled until required and whip smooth before using.