



# CREAM WAFER CONES



## QimiQ BENEFITS

- Quick and simple preparation
- Real dairy cream product, cannot be over whipped
- Very high whipping volume
- Creamy indulgent taste with less fat



15



easy

## INGREDIENTS FOR 8 PORTIONS

### FOR THE CONES

**90 g** Butter, softened

**210 g** Powdered sugar

**100 g** Mango puree

**65 g** AP Flour

### FOR THE FILLING

**250 g** QimiQ Whip Vanilla, chilled

**200 g** Grapes, halved

**2 tbsp** Powdered sugar

## METHOD

1. Preheat the oven to 320° F (conventional oven).
2. For the cones, mix the soft butter, powdered sugar, mango puree and flour together well. Allow the batter to rest. Pour in approx. 15 cm diameter circles on a baking tray and bake for approx. 10 minutes. Form into cones immediately and allow to cool.
3. Whisk the chilled QimiQ Whip Vanilla until the required volume has been achieved, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
4. Marinate the grapes with the sugar and arrange alternately with the QimiQ Whip Vanilla in the cones.