



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.