



CHOCOLATE AND ORANGE PRALINES



QimiQ BENEFITS

- Alcohol stable and does not curdle
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 30 SERVINGS

250 g QimiQ Classic, room temperature

50 g Powdered sugar

Orange zest

50 ml Orange liquor, Cointreau

50 g Cocoa powder

400 g Dark chocolate (40-60 % cocoa), melted

30 pcs Dark chocolate shells

METHOD

1. Whisk QimiQ Classic smooth. Add the icing sugar, orange peel, Cointreau and cocoa powder and mix well. Carefully fold in the melted chocolate and mix well.
2. Pipe the mixture into chocolate shells and chill.