



# CREAM CHEESE AND LIME PRALINES



## QimiQ BENEFITS

- Creamy consistency
- Quick and simple preparation
- Creamy indulgent taste with less fat
- All natural, contains no preservatives, additives or emulsifiers



15



easy

## INGREDIENTS FOR 60 PRALINES

**90 g** QimiQ Classic

**250 g** White chocolate

**200 g** Cream cheese

**100 ml** Lime juice

**1** Vanilla pod(s), pulp only

**60** Dark chocolate shells

## METHOD

1. Place the QimiQ Classic into a pan, add the chocolate and melt (do not allow to boil).
2. Add the remaining ingredients and allow to cool for approx. 1 hour. Use to fill the chocolate shells and chill before serving.
3. Serving tip: dip in melted chocolate and roll in chopped pistachios to serve.