



CHOCOLATE MUFFINS WITH CHOCOLATE BUTTERCREAM TOPPING



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Binds with butter



15



easy

INGREDIENTS FOR 24 SERVINGS

COCOA MUFFINS

FOR THE CHOCOLATE TOPPING

50 g Caster sugar

10 ml Water

60 g Butter

60 g Dark chocolate (40-60 % cocoa)

250 g QimiQ Classic

5 g Cocoa powder

125 g Heavy cream 36 % fat, beaten

METHOD

1. For the chocolate topping place the sugar, water and butter in a saucepan and bring to a boil.
2. Remove from the heat. Add the chocolate, QimiQ Classic and cocoa powder, whisk smooth and allow to cool.
3. Fold the whipped cream into the cold mixture.
4. Pour into a piping bag and chill for at least 4 hours. Pipe onto the muffins and decorate as required.