



# CHOCOLATE CREAM PRALINES

## QimiQ BENEFITS

- Acid and alcohol stable
- Creamy indulgent taste with less fat



15

## INGREDIENTS FOR 20 SERVINGS

**125 g** QimiQ Classic

**40 g** Butter

**250 g** Chocolate, minced

**2 tbsp** Amaretto

## METHOD

1. Melt the QimiQ Classic and butter. Remove from the heat, add the chocolate and stir until completely smooth. Add the liquor and mix well.
2. Chill and stir every 5 minutes until a piping consistency has been achieved.
3. Pour into a piping bag with a large star nozzle and pipe into the praline cases.