



HAZELNUT CREAM PUFF CREAM

QimiQ BENEFITS

- Quick and simple preparation
- Longer shelf life without loss of quality
- All natural, contains no preservatives, additives or emulsifiers



25



medium

INGREDIENTS FOR 10 PORTIONS

PATE A CHOUX

COCOA NIB TUILE

WARM CHOCOLATE SAUCE

FOR THE HAZELNUT CREAM

75 g	Milk
60 g	Corn starch
60 g	Egg yolk(s)
300 g	QimiQ Classic
225 g	Hazelnut praline paste
225 g	Milk
225 g	Granulated sugar
1	Bourbon vanilla bean(s)

METHOD

1. Make the pate a choux, cocoa nib tuile and chocolate sauce and put to one side.
2. For the hazelnut cream, whisk the 2.5 oz milk, corn starch and egg yolks together.
3. Place the QimiQ Classic, paste, 8 oz milk, sugar and vanilla bean in a pan and bring to a scald. Add the cornstarch mixture, heat up to 190° F and blend smooth.
4. Add the butter, mix well and store chilled.
5. To assemble the verrines, fill the profiteroles with the hazelnut cream. Pour some chocolate sauce into the base of each glass. Fill the glass with alternating layers of profiteroles, chocolate sauce and cocoa nib tuile. Dust the top with powdered sugar and garnish as required.