



GINGERBREAD CREAM FOR PROFITEROLES



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Real dairy cream product, cannot be over whipped
- Ambient storage (must be chilled for whipping)



15



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE CHOUX PASTRY

125 ml Water

125 ml Milk

100 g Butter

Salt

1 tbsp Sugar

150 g AP Flour

4 Egg(s)

FOR THE CREAM

250 g QimiQ Whip, chilled

100 g Quark 20 % fat

80 g Sugar

1 package Vanilla sugar

20 ml Rum

1 tbsp Gingerbread spice

200 g Chocolate glaze

METHOD

1. For the choux pastry: bring the water, milk, butter, salt and sugar to a boil.
2. Stir in the flour with a wooden spoon until the mixture draws away from the sides to form a ball.
3. Remove from the heat and add the eggs one after another to form a smooth pastry. Fill into a piping bag and pipe onto a baking sheet and bake at 430 F for 8-10 minutes. Reduce the heat to 360 F and bake for a further 5-10 minutes.
4. For the cream: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
5. Add the quark, sugar, vanilla sugar, rum and gingerbread spice and continue to whisk until the required volume has been achieved.
6. Fill the profiteroles with the cream and coat with chocolate icing.