



CHOCOLATE FILLED PANCAKES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- Firmer and more stable fillings
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE PANCAKES

2	Egg(s)
250 ml	Milk
150 g	AP Flour
pinch(es)	Salt
1 sachet(s)	Vanilla sugar
20 g	Butter, to fry

FOR THE CHOCOLATE FILLING

125 g	QimiQ Classic
160 g	Dark chocolate (40-60 % cocoa)
1 tbsp	Rum
50 ml	Heavy cream 36 % fat, beaten

TO DECORATE

100 ml	Heavy cream 36 % fat, beaten
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METHOD

1. For the pancakes whisk the eggs, milk, flour, salt and vanilla sugar to a smooth batter. Use to make thin pancakes.
2. For the filling, melt the chocolate. Add the QimiQ Classic and rum and mix well. Fold in the whipped cream.
3. Place one heaped tablespoon of filling in the middle of each pancake. Roll up and decorate with whipped cream.