



# HALLOWEEN WITCHES



## QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients



25



medium

## INGREDIENTS FOR 6 PORTIONS

**250 g** QimiQ Classic, room temperature

**100 g** White chocolate, melted

**2 tbsp** Orange zest, finely grated

**250 ml** Heavy cream 36 % fat, beaten

**150 g** Karlsbader Wafers 15 cm, 1 package

**6** Ice cream cone(s) 10 g each

**200 g** White chocolate glazing, 1 tub

**200 g** Dark chocolate glazing, 1 tub

Colored icing, to decorate

## METHOD

1. Whisk QimiQ Classic smooth.
2. Add the white chocolate and orange zest and mix well.
3. Carefully fold in the whipped cream.
4. Line a large soup ladle with two layers of tin foil to form 6 hemisphere molds.
5. Fill the molds made out of tin foil with the cream and freeze.
6. Cut out 6 circles for the bases, and 6 rings (to fit the cones) for the hats out of the Karlsbader Wafers.
7. Place the wafer ring onto the cone to form the hat and coat with the dark chocolate icing.
8. Remove the tin foil from the frozen balls, place onto the base and coat with the white chocolate icing.
9. Place the hat onto the head and decorate the faces with coloured sugar paste.