



CHOCOLATE DECORATING CREAM IN FILO PASTRY



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Decorating cream keeps its shape for longer
- No additional gelatin required



15



easy

INGREDIENTS FOR 10 PORTIONS

6 Filo pastry sheets à 50 g

50 g Powdered sugar

FOR THE DECORATING CREAM

250 g QimiQ Classic, room temperature

830 ml Whipping cream 36% fat

80 Sugar

100 g Dark chocolate (40-60 % cocoa), melted

TO DECORATE

Mixed berries, fresh

METHOD

1. Pre-prepare the pastry according to the instructions on the packet. Cut the pastry into circles with Ø 6 cm diameter and place onto baking sheet lined with baking paper. Sprinkle with icing sugar and bake at 180° C for approx. 4-5 minutes. Allow to cool.
2. For the decorating cream: whisk the unchilled QimiQ classic smooth. Add the cream and sugar and whip at medium speed until stiff.
3. Fold in the melted chocolate. (The chocolate should not be too hot - about 104-113 °F).
4. Place the decorating cream into a piping bag with a star nozzle and pipe onto pastry sheets layer by layer.
5. Decorate with fresh berries.