



# GINGER SPICE CREAM FOR PROFITEROLES



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- One bowl preparation
- Real dairy cream product, cannot be over whipped



15



easy

## INGREDIENTS FOR 12 SERVINGS

### FOR THE CREAM

**250 g** QimiQ Whip Vanilla, chilled

**100 g** Quark 20 % fat

**50 g** Sugar

**20 ml** Rum

**1 tbsp** Gingerbread spice

**12** Profiteroles

**150 g** Chocolate glaze

## METHOD

1. Lightly whip the cold QimiQ Whip Vanilla until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the quark, sugar, rum and ginger spice and continue to whip until the required volume has been achieved.
3. Fill the profiteroles with the cream and coat with chocolate icing.