



CHOCOLATE CREAM FILLING FOR PROFITEROLES



QimiQ BENEFITS

- Quick and simple preparation
- Enhances the natural taste of added ingredients
- One bowl preparation
- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream



15



easy

INGREDIENTS FOR 1000 G

FOR THE CREAM

345 g	QimiQ Whip, chilled
345 g	QimiQ Classic
110 g	Sugar
110	Whipping cream 36% fat
2.8 g	Vanilla extract
80 g	Chocolate, melted

METHOD

1. Lightly whip the cold QimiQ Whip and QimiQ Classic together until completely smooth and ensure that the complete mixture is incorporated (especially from the bottom and sides of bowl).
2. Add the cream, sugar, melted chocolate and vanilla aroma and continue to whisk at top speed until the required volume has been achieved.
3. Pipe the cream into profiteroles and chill.