



CHESTNUT CUPCAKES



QimiQ BENEFITS

- Full taste with less fat content
- Light and fluffy consistency
- Acid and alcohol stable
- Real dairy cream product, cannot be over whipped



15



easy

INGREDIENTS FOR 1000 G

FOR THE CUPCAKES

77 g	QimiQ Sauce Base
74 g	Butter, melted
74	Sugar
123	Egg(s)
74 g	Graham crackers, crumbled well
12 g	AP Flour
74 g	Walnuts, ground
6 g	Baking powder
1.2 g	Orange zest
12 g	Cocoa powder

FOR THE TOPPING

98 g	QimiQ Whip, chilled
98 g	Mascarpone
37	Sugar
153 g	Chestnut puree
9.8 g	Rum
61.3 g	Amarena Cherries, minced
18.4 g	Orange juice

METHOD

1. Preheat an oven to 320 °F (air circulation).
2. For the cupcakes: mix the QimiQ Sauce Base with the melted butter, sugar and eggs. Add the remaining ingredients and mix well.
3. Fill into greased muffin molds and bake in the preheated oven for approx. 25-30 minutes. Allow to cool.
4. For the topping: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
5. Add the remaining ingredients and continue to whip until the required volume has been achieved. Allow to chill for approx. 1 hour.
6. Fill the cream into a piping bag with a star nozzle and pipe onto the cupcake. Decorate as required.