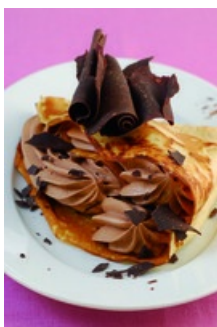




CHOCOLATE CRÊPES



QimiQ BENEFITS

- Very high whipping volume
- Real dairy cream product, cannot be over whipped
- Light and fluffy consistency
- Quick and simple preparation



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE PANCAKES

250 g	QimiQ Sauce Base
60 g	Wheat flour, plain
1 package	Baking powder
2 tbsp	Sugar
1 pinch(es)	Salt
3	Egg(s)
	Vegetable oil, to fry

FOR THE FILLING

250 g	QimiQ Whip Chocolate, chilled
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METHOD

1. For the pancakes: whisk the QimiQ Sauce Base with the sugar, salt, flour and baking powder smooth. Add the eggs and mix well.
2. Fry the pastry (approx. 1 cm high) in a hot pan with oil.
3. For the filling: whisk the cold QimiQ Whip until the required volume has been achieved. Use to fill 4 Crêpes and serve decorated with chocolate sauce.