



# WHOOPIE PIES



## QimiQ BENEFITS

- Baked goods remain moist for longer
- Longer shelf life without loss of quality
- Quick and simple preparation
- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream



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easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE PIES

<b>130 g</b>	QimiQ Classic, room temperature
<b>80</b>	Sugar
<b>15 g</b>	Cocoa powder
<b>105 g</b>	All purpose flour
<b>3 g</b>	Baking soda
<b>0.5 g</b>	Salt
<b>20 g</b>	Whole egg(s)
<b>35 ml</b>	Vegetable oil
<b>0.5 g</b>	Vanilla extract
<b>2 g</b>	Peppermint extract

### FOR THE FILLING

<b>250 g</b>	QimiQ Whip, chilled
<b>150 g</b>	Rio Briati mascarpone
<b>100</b>	Whipping cream 36% fat
<b>100 g</b>	Sugar
	Vanilla sugar
<b>2 tbsp</b>	Amaretto

## METHOD

1. Preheat an oven to 350 °F (conventional oven).
2. For the pies: sift the sugar, cocoa powder, flour, baking soda and salt together.
3. Whisk the unchilled QimiQ Classic smooth. Add the eggs, oil, vanilla extract, peppermint extract and dry ingredients and whisk at top speed until smooth.
4. Using a scoop place approx. 20 heaps (à 0,5 oz) onto a baking sheet lined with baking paper. Bake in the preheated oven for approx. 8-10 minutes. Allow to cool.
5. For the filling: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
6. Add the Rio Briati mascarpone, cream, sugar, vanilla sugar and almon liqueur and continue to whip until the required volume has been achieved.
7. Pipe the cream onto 10 of the patties and place the remaining patties on top. Allow to chill for approx. 4 hours.