



HALLOWEEN CAKE LOLLIES



QimiQ BENEFITS

- Light, fluffy and moist consistency
- Enhances the natural taste of added ingredients
- Quick and simple preparation



15



easy

INGREDIENTS FOR 20 SERVINGS

125 g QimiQ Classic Vanilla, room temperature

100 g Cream cheese

50 g Apricot jam

400 g Lady fingers, crumbled

200 g White couverture, melted

200 g Dark couverture 70 % cocoa

TO DECORATE

Coloured chocolate beans

Chocolate flakes

Marshmallow

Fruit jelly laces

Colored icing

METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the cream cheese and apricot jam and mix well. Fold in the crumbs and knead to a smooth dough.
2. Divide the mixture into 20 pieces, 1.1 oz each and form into various shapes (see photo). Chill for 1 hour.
3. Dip the ends of the lolly sticks into melted chocolate and stick into the figures immediately. Chill for a further 5 minutes.
4. Dip the figures in the melted chocolate and ensure that they are completely coated. Allow the excess chocolate to drip off.
5. Stick the lollies into a block of styropor and allow to semi-dry. Decorate to wish and allow to dry completely.
6. Store chilled.