



WAFFLES WITH CHOCOLATE CREAM



QimiQ BENEFITS

- Real dairy cream product, cannot be over whipped
- Quick and simple preparation
- Creamy indulgent taste with less fat



15



easy

Tips

Refine the chocolate cream with a dash of rum.

INGREDIENTS FOR 10 PORTIONS

FOR THE WAFFLES

400 ml Milk

6 Egg(s)

200 g Sugar

2 package Vanilla sugar

300 g Butter, melted

500 g AP Flour

4 small pinch(es) Baking powder

FOR THE CHOCOLATE CREAM

500 g QimiQ Whip Chocolate, chilled

METHOD

1. For the waffles: whisk the milk, eggs, sugar and vanilla sugar until smooth. Add the melted butter and mix well.
2. Mix the flour and baking powder and mix into the dough.
3. Bake in a waffle iron.
4. For the chocolate cream: whip the cold QimiQ Whip Chocolate until the required volume has been achieved. Fill into a piping bag and pipe onto the waffles.