



CHOCOLATE CREAM LIQUEUR (THERMOMIX®)



QimiQ BENEFITS

- Easy and quick preparation
- Alcohol stable and therefore does not coagulate
- Heat stable



INGREDIENTS FOR 1 2 PINTS

125 g QimiQ Classic Vanilla, room temperature

250 g Whisky

20 g Vollmilkschokolade, in Stücken

20 g Cooking chocolate, in Stücken

180 g Sugar

1 Egg(s)

275 g Milk

METHOD

1. Place all ingredients except the whiskey in the mixing bowl.
2. Mix for 10 sec/stage
10.
3. Mix for 10 sec/stage
10.
4. Set for 3 min/90°C/level 3 and meanwhile slowly add the whiskey through the lid opening.
5. Hot fill into bottles, close well and cool.