



# VANILLA CREAM FILLING FOR PROFITEROLES



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- One bowl preparation
- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream



15



easy

## INGREDIENTS FOR 10 PORTIONS

**250 g** QimiQ Whip, chilled

**250 g** QimiQ Classic Vanilla, chilled

**80 ml** Milk

**50 g** Sugar

## METHOD

1. Lightly whip the cold QimiQ Whip and QimiQ Classic together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the milk and sugar and continue to whip at top speed until the required volume has been achieved.
3. Pipe the cream into profiteroles and allow to chill.