



VANILLA CREAM FILLING FOR PROFITEROLES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- Reduces skin formation



15



easy

Tips

The QimiQ Classic Vanilla can be replaced by QimiQ Classic Original and vanilla sugar / essence.

INGREDIENTS FOR 4 PORTIONS

125 g QimiQ Classic Vanilla, room temperature

25 g Sugar

125 Whipping cream 36% fat

METHOD

1. Whisk the unchilled QimiQ Classic Vanilla smooth. Add the sugar and mix well. Fold in the whipped cream.
2. Pipe the cream into the profiteroles and allow to chill.