



DARK CHOCOLATE, GINGER SPICE AND NUT PRALINES

QimiQ BENEFITS

- Guaranteed to succeed
- Quick and simple preparation
- Full creamy taste with less fat and cholesterol
- Longer shelf life without loss of quality



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easy

INGREDIENTS FOR 30 PRALINES

125 g QimiQ Classic, room temperature

250 g Dark chocolate (40-60 % cocoa)

100 g Hazelnuts, coarsely chopped

100 g Walnuts, crushed

100 g Almond slivers

Gingerbread spice

METHOD

1. Whisk the QimiQ Classic smooth. Add the melted chocolate and the remaining ingredients and mix well.
2. Portion the mixture with a spoon and form into small balls. Chill for at least 4 hours (ideally over night).