



# FUNNY CHOCOLATE CAKES WITH MANGO CREAM

## QimiQ **BENEFITS**

- All natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat
- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer presentation times possible under proper refrigeration



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easy

## INGREDIENTS FOR 12 PORTIONS

### FOR THE CHOCOLATE CAKES

<b>250 g</b>	AP Flour
<b>0.5 sachet(s)</b>	Baking powder
<b>125 g</b>	Sugar
<b>pinch(es)</b>	Salt
<b>1 tbsp</b>	Cocoa powder
<b>1 tbsp</b>	Dark chocolate (40-60 % cocoa), grated
<b>2</b>	Egg(s)
<b>80 g</b>	Butter, melted
<b>200 ml</b>	Milk
<b>50 g</b>	QimiQ Classic, melted

### FOR THE CREAM

<b>200 g</b>	QimiQ Classic, room temperature
<b>150 g</b>	Mango, tinned and drained, pureed
<b>40 g</b>	Sugar
<b>50 g</b>	Cream cheese
<b>100 g</b>	Heavy cream 36 % fat, beaten

### TO DECORATE

<b>200 g</b>	Dark chocolate glazing
	Marshmallow
	Fruit jelly laces

## METHOD

1. Preheat the oven to 360° F (conventional oven). Grease a muffin baking tin.
2. Mix the flour, baking powder, sugar, salt, cocoa powder and grated chocolate together.
3. Lightly whisk the eggs. Add the butter, milk and melted QimiQ Classic and mix well.
4. Carefully stir the flour mixture into the QimiQ mixture until well combined.
5. Pour the mixture into the muffin tin and bake for approx. 25 minutes. Remove from the oven and allow to cool for 5 minutes before tipping out of the tin.
6. For the cream, whisk QimiQ Classic smooth. Add the mango, sugar and cream cheese and mix well. Fold in the whipped cream and chill.
7. Pour the cream into a piping bag with star shaped nozzle. Slice the tops off of the muffins and pipe the cream onto the bottom half. Chill for at least 4 hours (preferably over night).
8. Warm the chocolate glazing and use to cover the muffin-caps. Decorate according to the recipe photo.