



AMARETTIMOUSSE

QimiQ BENEFITS

- Acid and alcohol stable
- Quick and easy preparation
- Creamy indulgent taste with less fat
- Longer presentation times
- Pure indulgence with less fat
- Foolproof real cream product, cannot be over whipped



25



easy

INGREDIENTS FOR 10 PORTIONS

200 g	QimiQ Classic, unchilled
100 g	Amarettini [Italian almond biscuits], ground
80 g	Sour cream 15 % fat
12 g	Amaretto
50 ml	Orange juice
4	Orange(s), deep fried
50 g	Water
25 g	Sugar
15 g	Honey
15 g	Orange liqueur, Cointreau
	Cinnamon
	Orange juice
	Orange zest
	Custard powder
2 dl	Amaretto
100 g	Cane sugar
10	Espresso coffee
100 g	QimiQ Whip Pastry Cream, chilled
20 g	Cinnamon
17 g	Cream 36 % fat
26 g	Glucose syrup
17 g	Milk chocolate couverture / milk chocolate icing
17 g	White couverture
12 g	Butter
	Amaretto
50 g	Roasted almonds
	Chocolate decorations
	Amarettini [Italian almond biscuits], crumbled
	Mint
	Dark chocolate glazing

METHOD

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