



MASCARPONE AND CINNAMON DESSERT



QimiQ BENEFITS

- Less mascarpone required
- Creamy indulgent taste with less fat
- Quick and easy preparation
- Longer presentation times without loss of quality



15



easy

INGREDIENTS FOR 8 PORTIONS

FOR THE SYRUP

100 ml Water

70 g Sugar

1 small Stick of cinnamon

FOR THE CREAM

150 g QimiQ Classic, unchilled

100 g Mascarpone

2 Egg white(s)

50 g Sugar

METHOD

1. For the syrup: bring the water and 70 g sugar to the boil and remove from the heat. Add the stick of cinnamon and allow to draw for approx. 1 hour.
2. For the cream: whisk the uncilled QimiQ Classic smooth.
3. Remove the stick of cinnamon from the syrup and mix the syrup and mascarpone into the QimiQ. Mix until creamy.
4. Whisk the egg whites with the sugar until stiff and fold into the cream.
5. Pour the cream into a bowl and cover with cling film. Chill for at least 4 hours (preferably over night).
6. Form into small dumplings and decorate with fresh fruit.