



# BERRY AND CREAM CHEESE TRIFLE WITH AMARETTINI

## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- One bowl preparation
- Foolproof real cream product, cannot be over whipped
- Saves time and resources



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easy

## INGREDIENTS FOR 1150 G

**500 g** QimiQ Whip Pastry Cream, chilled

**100 g** Sugar

**250 g** Cream cheese

**200 g** Berries, frozen

**100 ml** Orange juice

## TO DECORATE

**200 g** Red fruit compote

Amarettini [Italian almond biscuits]

Mint

## METHOD

1. Lightly whip the cold QimiQ Whip with the sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the remaining ingredients and continue to whip until the required volume has been achieved.
3. Place the compote in glasses and pipe the cream on top. Decorate with the Amarettini and mint and allow to chill.