



ADVOCAAT [EGGNOG] CREAM WITH LADY FINGERS

QimiQ BENEFITS



15



easy



Tips

Orange liqueur may be used instead of Advocaat.

You can reduce the calories by replacing the sugar with 5 g of sweetener (Natreen liquid).

INGREDIENTS FOR 10 PORTIONS

200 g QimiQ Whip Pastry Cream, chilled

200 g QimiQ Classic Vanilla

100 ml Milk

50 ml Advocaat [Eggnog]

80 g Sugar

10 piece(s) Ladyfingers, diced

100 ml Orange juice

TO DECORATE

Ladyfingers

Orange fillet, cut into segments

Chocolate, chopped

METHOD

1. Whip the cold QimiQ Whip Pastry Cream (previously QimiQ Whip) and QimiQ Classic Vanilla until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the milk, advocaat and sugar and continue to whip until the required volume has been achieved.
3. Drizzle the lady fingers with orange juice and place in dessert glasses. Top with the cream.
4. Serve decorated with lady fingers, orange segments and chopped chocolate.