



MASCARPONE, COFFEE AND AMARETTINI CREAM



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Creamy indulgent taste with less fat
- Foolproof real cream product, cannot be over whipped



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Whip Pastry Cream, chilled

300 g Sugar

400 g Mascarpone

150 ml Milk

50 g Instant coffee powder

150 ml Amaretto

400 g Amarettini [Italian almond biscuits], crumbled

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. Pipe into glasses and decorate as required. Allow to chill.