



AMARETTO RICOTTA CREAM



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation



15



easy

INGREDIENTS FOR 4 PORTIONS

125 g	QimiQ Classic, unchilled
100 g	Amarettini [Italian almond biscuits]
50 ml	Amaretto
125 g	Ricotta min. 45 % fat
40 g	Powdered sugar
100 ml	Cream 36 % fat, whipped
	Raspberries, to decorate
	Mint , to decorate

METHOD

1. Drizzle the Amarettini with the Amaretto.
2. Whisk QimiQ Classic smooth.
3. Add the ricotta and icing sugar and mix well.
4. Fold the Amarettini drizzled with Amaretto into the cream.
5. Finally fold in the whipped cream.
6. Arrange in dessert glasses and decorate with raspberries and mint leaves.