



MARZIPAN MOUSSE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Alcohol stable and does not curdle



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic

125 ml Milk

100 g Raw marzipan (almond paste), finely diced

20 ml Orange liqueur, Cointreau

125 ml Cream 36 % fat, whipped

METHOD

1. Warm the milk. Add the marzipan and stir until dissolved.
2. Remove from heat, add the QimiQ Classic and stir well.
3. Add the orange liqueur and allow to cool.
4. Whisk the cream smooth and fold in the whipped cream. Chill for at least 4 hours (preferably over night).
5. Form into small dumplings with a dessert spoon and serve.