



# AMBROSIA SALAD



## QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Foolproof real cream product, cannot be over whipped



15



easy

## INGREDIENTS FOR 10 PORTIONS

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

**150 g** QimiQ Classic, chilled

**220 g** Sugar

**25 ml** Lemon juice

**100 ml** Milk

**100 g** Mascarpone

**1300 g** Filets of mandarin

**1360 g** Pineapple, chopped

**500 g** White grapes, cut into segments

**500 g** Red grapes, cut into segments

**400 g** Almond slivers, toasted

**250 g** Coconut flakes, toasted

**680 g** Marshmallow Minis

## METHOD

1. Lightly whip the cold QimiQ Whip with the QimiQ Classic together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Slowly incorporate the sugar while whipping at high speed.
3. Add the lemon juice, milk and mascarpone and continue to whip until the required volume has been achieved.
4. Fold in the remaining ingredients.
5. Chill until needed. Gently stir before serving.