



# PASSION FRUIT AND MASCARPONE CREAM



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and easy preparation



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easy

## INGREDIENTS FOR 835 G

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

**160 g** Sugar

**250 g** Passion fruit puree

**150 g** Mascarpone

**25 g** Batida de Coco

## TO DECORATE

Caramel grids

Red currants

Amarettini [Italian almond biscuits]

## METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the sugar, passion fruit puree, mascarpone and Batida de Coco and continue to whip until the required volume has been achieved. Fill into a piping bag.
3. Place the Amarettini into glasses and pipe the cream on top. Decorate with the caramel grids, red currants and Amarettini and allow to chill.