



ALMOND TRUFFLES



QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol
- Quick and easy preparation



15



easy

INGREDIENTS FOR 50 PRALINES

125 g QimiQ Classic, unchilled

20 g Sugar

50 ml Amaretto

100 g Mascarpone

80 g Cocoa powder

300 g White chocolate, melted

Cocoa powder, to coat

METHOD

1. Dissolve the sugar in warm Amaretto.
2. Whisk QimiQ Classic smooth.
3. Add the sweetened Amaretto, mascarpone and cocoa powder and mix well.
4. Fold in the melted chocolate, mix carefully and chill for at least 4 hours.
5. Form into small balls and roll in cocoa powder.
6. Store chilled.