



# COFFEE AMARETTO MOUSSE



## QimiQ BENEFITS

- Acid and alcohol stable
- One bowl preparation
- Quick and easy preparation



## INGREDIENTS FOR 833 G

**250 g** QimiQ Whip Pastry Cream

**80 g** Sugar

**200 g** Cream cheese

**15 g** Instant coffee powder

**50 g** Amaretto

**50 g** Milk

**150 g** Cookie crumbs

**8 g** Gelatine

## METHOD

1. Whisk the QimiQ Whip with the sugar until completely smooth.
2. Add the cream cheese, instant coffee, amaretto, milk and cookie crumbs.
3. Whisk until the desired volume has been achieved.
4. Whisk in the soaked and dissolved gelatine.