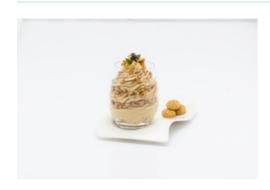


MASCARPONE, COFFEE AND AMARETTINI CREAM



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Creamy indulgent taste with less fat
- Foolproof real cream product, cannot be over whipped





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easy

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Whip Pastry Cream, chilled
150 g	Sugar
200 g	Mascarpone
75 ml	Milk
25 g	Instant coffee powder
75 ml	Amaretto
200 g	Amarettini [Italian almond biscuits], crumbled

METHOD

- 1. Lightly whip the cold QimiQ Whip with the sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
- 2. Add the remaining ingredients and continue to whip until the required volume has been achieved.
- 3. Pipe into glasses and decorate as required. Allow to chill.