



AMARETTO MASCARPONE CREAM



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Whip Pastry Cream, chilled

100 g Amarettini [Italian almond biscuits]

2 cl Amaretto

150 g Mascarpone

60 g Powdered sugar

80 ml Milk

Raspberries, to decorate

Mint , to decorate

METHOD

1. Drizzle the Amarettini with the Amaretto.
2. Slightly whip the chilled QimiQ Whip.
3. Add the mascarpone, sugar and milk and whip until desired volume has been reached.
4. Fold the Amarettini drizzled with Amaretto into the cream.
5. Arrange in dessert glasses and decorate with raspberries and mint leaves.