FILO PASTRY CAKES WITH COFFEE CREAM AND AMARETTINI

QimiQ BENEFITS

- Foolproof real cream product, cannot be over whipped
- Creamy indulgent taste with less fat
- Very high whipping volume
- Alcohol stable and does not curdle

20

easy

Tips

Refine the cream with 2 tbsp mascarpone.

INGREDIENTS FOR 5 PORTIONS

1 package	Strudel pastry

FOR THE CREAM

250 g	QimiQ Whip Coffee, chilled
40 ml	Amaretto
1 package	Amarettini [Italian almond biscuits]

METHOD

1. Cut the pastry sheets into small oblongs and bake according to the instructions on the package. Allow to cool.
2. For the cream: lightly whip the cold QimiQ Whip Coffee until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl). Add the Amaretto and continue to whip until the required volume has been achieved.
3. Layer the pastry sheets alternately with the cream and decorate with the Amarettini. Allow to chill for approx. 4 hours.