



GINGERBREAD SOUR CHERRY MOUSSE

QimiQ BENEFITS



10



easy



Tips

Instead of gingerbread spice you could use grated gingerbread. You can reduce the calories by replacing the sugar with 3 g of sweetener (Natreen liquid).

INGREDIENTS FOR 10 PORTIONS

200 g QimiQ Whip Pastry Cream, chilled

200 g Mascarpone

30 ml Amaretto

70 g Sugar

4 g Gingerbread spice

METHOD

1. Stir the cold QimiQ Whip Pastry Cream in the whipping machine until fluffy.
2. Add the mascarpone, amaretto, sugar and gingerbread spice and whip at the highest speed for 3 minutes.