



PEACH NOUGAT MUG CAKE

QimiQ BENEFITS



20



easy



Tips

Instead of biscuit, you could also use ladyfingers.

INGREDIENTS FOR 25 SERVINGS

1 kg QimiQ Whip Pastry Cream, chilled

200 g Sugar

600 ml Milk, 0.1 % fat

400 g Nougat (or 300 g Nutella)

25 ml Amaretto

1.5 kg Tied peach wedges, Tinned

50 piece(s) Small dark sponge bases 5-6 cm

METHOD

1. Stir the cold QimiQ Whip Pastry Cream (previously QimiQ Whip) in the whipping machine until fluffy. Add milk, nougat and amaretto and whip 2 minutes at highest speed. Cover the bottom of the cup with dark biscuit.
2. Cover with nougat cream.
3. Cover with peach wedges.
4. Finally add the cream and peach wedges. Put a cream rosette the middle.