

RASPBERRY AND MASCARPONE ICE CREAM



QimiQ BENEFITS

- Less mascarpone required
- Quick and easy preparation
- Acid stable and does not curdle





15

eas

INGREDIENTS FOR 6 PORTIONS

125 g	QimiQ Classic, unchilled
100 g	Mascarpone
250 g	Raspberries, frozen
3 tbsp	Lemon juice
100 g	Powdered sugar
FOR THE MARINATED RASPBERRIES	
150 g	Raspberries
1 tbsp	Vanilla sugar
	Raspberry brandy

METHOD

- 1. Blend the QimiQ Classic, mascarpone, frozen raspberries, lemon juice and icing sugar together until smooth and freeze for 1/2 hour.
- 2. Marinate the raspberries with the vanilla sugar and raspberry brandy. Arrange in dessert glasses and top with the raspberry ice cream.