



RASPBERRY AND MASCARPONE ICE CREAM



QimiQ BENEFITS

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



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easy

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.