



# 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.