



AMARETTIMOUSSE

QimiQ BENEFITS

- Acid and alcohol stable
- Quick and simple preparation
- Creamy indulgent taste with less fat
- Longer presentation times possible under proper refrigeration
- Pure indulgence with less fat
- Real dairy cream product, cannot be over whipped



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easy

INGREDIENTS FOR 10 PORTIONS

- 200 g** QimiQ Classic, room temperature
- 100 g** Amarettini [Italian almond biscuits], ground
- 80 g** Sour cream 15 % fat
- 12 g** Amaretto
- 50 ml** Orange juice
- 4** Orange(s), deep fried
- 50 g** Water
- 25 g** Sugar
- 15 g** Honey
- 15 g** Orange liquor, Cointreau
- Cinnamon
- Orange juice
- Orange zest
- Custard powder
- 2 dl** Amaretto
- 100 g** Cane sugar
- 10** Espresso coffee
- 100 g** QimiQ Whip, chilled
- 20 g** Cinnamon
- 17 g** Heavy cream 36 % fat
- 26 g** Glucose syrup
- 17 g** Milk chocolate couverture / milk chocolate icing
- 17 g** White couverture
- 12 g** Butter
- Amaretto
- 50 g** Roasted almonds
- Chocolate decorations
- Amarettini [Italian almond biscuits], crumbled
- Mint
- Dark chocolate glazing

METHOD

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