



# AMARETTO MOUSSE



## QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol
- Quick and simple preparation
- Alcohol stable and does not curdle



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easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, room temperature

**80 g** Powdered sugar

**120 ml** Amaretto

**250 ml** Heavy cream 36 % fat, beaten

## METHOD

1. Whisk QimiQ Classic smooth.
2. Add the sugar and Amaretto and mix well.
3. Carefully fold in the whipped cream and chill for at least 4 hours (preferably over night).