



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).