



BERRY AND CREAM CHEESE TRIFLE WITH AMARETTINI

QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- One bowl preparation
- Real dairy cream product, cannot be over whipped
- Saves time and resources



15



easy

INGREDIENTS FOR 1150 G

500 g QimiQ Whip, chilled

100 g Sugar

250 g Cream cheese

200 g Berries, frozen

100 ml Orange juice

TO DECORATE

200 g Red fruit compote

Amarettini [Italian almond biscuits]

Mint

METHOD

1. Lightly whip the cold QimiQ Whip with the sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the remaining ingredients and continue to whip until the required volume has been achieved.
3. Place the compote in glasses and pipe the cream on top. Decorate with the Amarettini and mint and allow to chill.