



EGGNOG CREAM WITH LADY FINGERS

QimiQ BENEFITS



15



easy



Tips

Orange liqueur may be used instead of Advocaat.

Calorie content can be reduced by using sweetener (Natreen) instead of sugar.

INGREDIENTS FOR 10 PORTIONS

200 g QimiQ Whip, chilled

200 g QimiQ Classic Vanilla

100 ml Milk

50 ml Egnog

80 g Sugar

10 pcs Lady fingers, diced

100 ml Orange juice

TO DECORATE

Lady fingers

Orange fillet, cut into segments

Chocolate, minced

METHOD

1. Lightly whip the cold QimiQ Whip and QimiQ Classic until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the milk, Egnog and sugar and continue to whip until the required volume has been achieved.
3. Drizzle the lady fingers with orange juice and place in dessert glasses. Top with the cream.
4. Serve decorated with lady fingers, orange segments and chopped chocolate.