



MERINGUES WITH VANILLA AMARETTO CREAM FROM MICHA SCHÄRER



QimiQ BENEFITS

- Quick and simple preparation
- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Prevents moisture migration, pastry remains fresh and dry for longer



15



easy

INGREDIENTS FOR 4 PORTIONS

300 g QimiQ Classic, room temperature

300 g Low fat quark [cream cheese]

80 g Granulated sugar

2 Vanilla pod(s)

4 tbsp Amaretto

120 g Meringue bowls [small]

30 g Pistachios, minced

METHOD

1. Whisk QimiQ Classic smooth. Add the quark and sugar and mix well. Halve the vanilla pods, scratch out the mark, add the Amaretto and stir into the QimiQ mixture. Mix well.
2. Break up 2 meringes and carefully fold into the cream.
3. Arrange 2 meringes with the vanilla cream on individual plates and sprinkle with the chopped pistachio.