



# MASCARPONE, COFFEE AND AMARETTINI CREAM



## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Creamy indulgent taste with less fat
- Real dairy cream product, cannot be over whipped



15



easy

## INGREDIENTS FOR 10 PORTIONS

**500 g** QimiQ Whip, chilled

**300 g** Sugar

**400 g** Mascarpone

**150 ml** Milk

**50 g** Instant coffee powder

**150 ml** Amaretto

**400 g** Amarettini [Italian almond biscuits], crumbled

## 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. Pipe into glasses and decorate as required. Allow to chill.