



# BERRY AND CREAM CHEESE TRIFLE WITH AMARETTINI

## QimiQ BENEFITS

- One bowl preparation
- Real dairy cream product, cannot be over whipped
- Full taste with less fat content



15



easy

## INGREDIENTS FOR 6 PORTIONS

**250 g** QimiQ Whip, chilled

**110 g** Sugar

**200 g** Cream cheese

**150 g** Berries, frozen

**80 ml** Orange juice

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

## TO DECORATE

**300 g** Mixed berries, fresh

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 cream cheese, berries, orange juice, sugar, Amarettini crumbs and continue to whip until the required volume has been achieved.
3. Place the berries into glasses and pipe the cream on top. Decorate with the Amarettini and mint and allow to chill.