



BAKED ALMOND DESSERT WITH WHITE CHOCOLATE SAUCE



QimiQ BENEFITS

- Light and fluffy consistency
- Full taste with less fat content
- Acid, heat and alcohol stable



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE BAKED ALMOND DESSERT

125 g QimiQ Classic, room temperature

100 g Butter

50 g Powdered sugar

4 cl Amaretto

5 Egg yolk(s)

70 g White chocolate, melted

50 g AP Flour, plain

120 g Almonds, grated

5 Egg white(s)

40 Sugar

FOR THE WHITE CHOCOLATE SAUCE

250 g QimiQ Classic

150 g White chocolate

1 Orange(s), juice and finely grated zest

METHOD

1. For the baked almond dessert: whisk the butter and icing sugar until fluffy. Whisk the QimiQ Classic smooth and add with the Amaretto to the butter mixture. Mix well.
2. Add the egg yolks gradually and continue to whisk until fluffy. Stir in the melted chocolate.
3. Combine the flour and almonds, add to the egg mixture and mix well.
4. Beat the egg whites with sugar until stiff and fold into the mixture.
5. Pour the dough into the prepared moulds and bake in the oven at 340 °F (air circulation) for 15-20 minutes.
6. For the white chocolate sauce: melt all the ingredients together and stir well. Serve with the baked almond dessert.