



# 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 10 PORTIONS

### FOR THE BAKED ALMOND DESSERT

**300 g** QimiQ Classic, room temperature

**250 g** Butter

**125 g** Powdered sugar

**8 cl** Amaretto

**12** Egg yolk(s)

**180 g** White chocolate, melted

**125 g** AP Flour, plain

**300 g** Almonds, grated

**8** Egg white(s)

**100 g** Granulated sugar

### FOR THE WHITE CHOCOLATE SAUCE

**500 g** QimiQ Classic

**300 g** White chocolate

**2** Orange(s), juice and finely grated zest

## METHOD

1. For the baked almond dessert: whisk the butter and icing sugar until fluffy. Add the QimiQ Classic and Amaretto and 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 place on a barbecue grill to cook on low indirect heat, with the lid down, or bake in the oven at 340 °F (Convection) for 15-20 minutes.
6. For the white chocolate sauce: melt all the ingredients together and stir well. Serve with the baked almond dessert.