



# MANDARIN AND COCONUT RINGS



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Stable consistency



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easy

## INGREDIENTS FOR 6 DESSERT RINGS, 8 CM Ø

### FOR THE BASE

**75 g** QimiQ Classic, room temperature

**100 g** White chocolate

**80 g** Cornflakes

### FOR THE CREAM

**425 g** QimiQ Classic, room temperature

**180 g** Mascarpone

**120 g** Sugar

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

**3** Mandarin(s)

**125 ml** Whipping cream 36% fat, beaten

**150 g** Coconut flakes

## METHOD

1. For the base: melt the QimiQ Classic and chocolate together over steam. Add the cornflakes and mix well.
2. Place the dessert rings on a baking sheet covered with baking paper. Pour the cornflakes mixture into the rings to form a base.
3. For the cream: whisk the unchilled QimiQ Classic smooth. Add the mascarpone, sugar, lime juice, lime zest and mix well.
4. Peel and cut the mandarins into small pieces and add to the cream. Fold in the whipped cream and pour onto the cornflakes mixture in the dessert rings. Chill for at least 4 hours.
5. Use a sharp knife to release from the inside of the ring and carefully remove. Toss in desiccated coconut and garnish with mandarins. Serve.