



AMARETTO RICOTTA CREAM



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation



15



easy

INGREDIENTS FOR 4 PORTIONS

125 g QimiQ Classic, room temperature

100 g Amarettini [Italian almond biscuits]

50 ml Amaretto

125 g Ricotta min. 45 % fat

40 g Powdered sugar

100 ml Heavy cream 36 % fat, beaten

Raspberries, to decorate

Mint, to decorate

METHOD

1. Drizzle the Amarettini with the Amaretto.
2. Whisk QimiQ Classic smooth.
3. Add the ricotta and powdered sugar and mix well.
4. Fold the Amarettini drizzled with Amaretto into the cream.
5. Finally fold in the whipped cream.
6. Arrange in dessert glasses and decorate with raspberries and mint leaves.