



# MARZIPAN MOUSSE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- Alcohol stable and does not curdle



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic

**125 ml** Milk

**100 g** Raw marzipan, finely diced

**20 ml** Orange liquor, Cointreau

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

## METHOD

1. Warm the milk. Add the marzipan and stir until dissolved.
2. Remove from heat, add the QimiQ Classic and stir well.
3. Add the orange liquor and allow to cool.
4. Whisk the cream smooth and fold in the whipped cream. Chill for at least 4 hours (preferably over night).
5. Form into small dumplings with a dessert spoon and serve.