



AMBROSIA SALAD



QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Real dairy cream product, cannot be over whipped



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easy

INGREDIENTS FOR 10 PORTIONS

385 g	QimiQ Whip, chilled
150 g	QimiQ Classic, chilled
220 g	Sugar
25 ml	Lemon juice
100 ml	Milk
100 g	Mascarpone
1300 g	Filets of mandarin
1360 g	Pineapple, chopped
500 g	Green grapes, cut into segments
500 g	Red grapes, cut into segments
400 g	Almond slivers, toasted
250 g	Coconut flakes, toasted
680 g	Marshmallow Minis

METHOD

1. Lightly whip the cold QimiQ Whip with the QimiQ Classic together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Slowly incorporate the sugar while whipping at high speed.
3. Add the lemon juice, milk and mascarpone and continue to whip until the required volume has been achieved.
4. Fold in the remaining ingredients.
5. Chill until needed. Gently stir before serving.