



PASSION FRUIT AND MASCARPONE CREAM



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and simple preparation



15



easy

INGREDIENTS FOR 835 G

250 g QimiQ Whip, chilled

160 g Sugar

250 g Passion fruit puree

150 g Mascarpone

25 g Batida de Coco

TO DECORATE

Caramel grids

Red currants

Amarettini [Italian almond biscuits]

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the sugar, passion fruit puree, mascarpone and Batida de Coco and continue to whip until the required volume has been achieved. Fill into a piping bag.
3. Place the Amarettini into glasses and pipe the cream on top. Decorate with the caramel grids, black currants and Amarettini and allow to chill.