



# CINNAMON CREAM WITH APPLE AND MERINGUE



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, room temperature

**100 g** Apple puree

**60 g** Sugar

**1 small pinch(es)** Cinnamon

**150 ml** Whipping cream 36% fat

**1 tsp** Rum

**100 g** Meringue

**1** Apple, finely diced

## METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the apple puree, sugar and cinnamon and mix well.
2. Crumble the meringue into small pieces. Layer the meringue, cream and apple cubes alternately into glasses. Allow to chill for approx. 4 hours.
3. Decorate as required and serve.