



# FILO PASTRY CAKES WITH COFFEE CREAM AND AMARETTINI



## QimiQ BENEFITS

- Real dairy cream product, cannot be over whipped
- Creamy indulgent taste with less fat
- Very high whipping volume
- Alcohol stable and does not curdle



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easy

## INGREDIENTS FOR 10 DESSERT RINGS, 8 CM Ø

**4 sheets** Strudel pastry

**200 g** Butter, melted

**3 small pinch(es)** Cinnamon

**60 g** Sugar

## FOR THE CREAM

**500 g** QimiQ Whip Vanilla, chilled

**2 tbsp** Sugar

**180** Mascarpone

## METHOD

1. Backofen auf 180 °C (Umluft) vorheizen.
2. Zimt und Zucker vermischen.
3. Cut the pastry sheets into small oblongs and bake according to the instructions on the package. Allow to cool.
4. Aus dem Strudelteig Kreise ausstechen, auf ein mit Backpapier ausgelegtes Backblech legen und im vorgeheizten Backofen ca. 7 Minuten backen. Auskühlen lassen.
5. For the cream: lightly whip the cold QimiQ Whip Coffee until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl). Add the Amaretto and continue to whip until the required volume has been achieved.
6. Layer the pastry sheets alternately with the cream and decorate with the Amarettini. Allow to chill for approx. 4 hours.
7. **Tipp:** Mit Himbeeren dekorieren.