



# AMARETTO MASCARPONE CREAM



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Whip, chilled

**100 g** Amarettini [Italian almond biscuits]

**2 cl** Amaretto

**150 g** Mascarpone

**60 g** Powdered sugar

**80 ml** Milk

Raspberries, to decorate

Mint, to decorate

## METHOD

1. Drizzle the Amarettini with the Amaretto.
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4. Fold the Amarettini drizzled with Amaretto into the cream.
5. Arrange in dessert glasses and decorate with raspberries and mint leaves.