

SOFT-FRUIT YOGHURT ICE-CREAM AND SNAPS WITH RAS EL HANOUT



INGREDIENTS

4 

- 4 50-g scoops wild-berry yoghurt ice-cream
- 200 g sugar
- 200 wild-berry coulis
- 100 g flour
- 100 g QimiQ
- 100 ml cream
- 50 g icing sugar
- 50 g butter
- 50 g water
- 50 g almonds, chopped
- 10 g Bresc ras el hanout

USED BRESC PRODUCTS



Ras el hanout spice mix
450g

PREPARATION METHOD

Mix the butter, flour, sugar, water, ras el hanout and almonds briefly together to make a smooth batter. Scoop small balls onto a baking sheet leaving sufficient room between them and bake them for 6 to 7 minutes at 220 °C. Stir the QimiQ at room temperature until smooth. Add the cream, icing sugar and coulis. Puree the mixture and strain it through a strainer. Pour the mixture into the Kidde (whipping siphon) and aerate with 2 cartridges. Pour the mousse into glasses and place the scoop of ice-cream on the mousse. Garnish with the cress and snaps.