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



Bresc 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.