



**Ingredients for the 0.5 l iSi  
Gourmet Whip:**

4	egg yolks (pasteurized)
300 ml	heavy cream
4 tbsp	mascarpone
6 tbsp	icing sugar
2 tsp	Amaretto
	lady fingers
	strong coffee
	powdered cocoa

**Preparation:**

Stir egg yolks, cream, mascarpone, icing sugar and Amaretto and pour the mixture into the 0.5 l Gourmet Whip. Screw in 1 iSi cream charger and shake vigorously. Sprinkle lady fingers with coffee. Fill serving dish with alternate layers of lady fingers and cream mixture. Dust with powdered cocoa. Chill in the refrigerator for several hours prior to serving.

For preparation in the 1 l Gourmet Whip double the ingredients and use 2 iSi cream chargers.

