





## AMARETTO CREAM WITH WHIPPED COFFEE CREME ANGLAISE

Layers of nutty, creamy, coffee flavored custard like dessert!

**Yield:** 24 servings

### INGREDIENTS

2 Each	 Culinary Solutions Premium Custard Base Liquid, 12 32-Oz Cartons (#03869)
25 oz	Almond Cake and Pastry Filling
24 oz	 Rich's® Whip Topping®, Non-dairy, 12 2-lb Cartons (#08011)
1/2 tsp.	Almond extract
1 tbsp.	Instant Coffee Granulates
24 fl.oz.	Kahlua
1/2 C	Sliced Almonds, toasted



### DIRECTIONS

- 1 In large, heavy saucepan, combine 48 oz. (1 1/2 Cartons) Premium Custard Base and the Almond Cake and Pastry Filling. (25 ounces is 2 12.5-ounce cans). Stir to combine and bring to a boil, stirring constantly. When mixture boils, reduce heat and simmer for 2 minutes.
- 2 Pour an equal amount into each of 24 Martini glasses (or other serving dish or your choice). Chill.
- 3 As dessert chills, combine Rich's® Whip Topping® liquid, the remaining 16 oz. of the Premium Custard Base, instant coffee powder and almond extract. Allow coffee to dissolve. Whip until soft peaks form.
- 4 When ready to serve, pour 1 oz. of Kahlua in each dessert. Top each dessert with an equal serving of the Whipped Coffee Crème Anglaise and 1 tsp. sliced, toasted almonds and serve.