



# TIRAMISU CREAM (AEON)



## QimiQ VORTEILE

- Cremiger Genuss bei weniger Fett
- Gelingsicheres echtes Sahneprodukt, nicht überschlagbar
- Alle Zutaten in einem Kessel aufschlagbar



15



leicht

## ZUTATEN FÜR 1432 G

<b>275 g</b>	Friskäse
<b>200 g</b>	QimiQ Whip Konditorcreme, gekühlt
<b>160 g</b>	Zucker
<b>100 g</b>	Eigelb
<b>50 g</b>	Wasser
<b>275 g</b>	Mascarpone
<b>350 g</b>	Schlagsahne 36 % Fett
<b>22 g</b>	Gelatine, flüssig

## ZUBEREITUNG

1. Soften the cream cheese over a hot water bath and blend until smooth. Allow to cool.
2. Whip the cold QimiQ Whip with the sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
3. Add the egg yolks, water, mascarpone, whipping cream, softened cream cheese and gelatine and continue to whip until the required volume has been achieved.
4. Assemble the tiramisu using the tiramisu cream with the lady fingers brushed with espresso coffee.
5. Dust with cocoa powder.