# VANILLA TIRAMISU

**QimiQ BENEFITS**

- Creamy indulgent taste with less fat
- Quick and easy preparation
- No eggs required

15

easy

## INGREDIENTS FOR 10 PORTIONS

| | |
|---|---|
| **250 g** | QimiQ Classic Vanilla, unchilled |
| **125 g** | Mascarpone |
| **125 ml** | Milk |
| **1 tbsp** | Instant coffee powder |
| **80 g** | Sugar |
| **1 sachet(s)** | Vanilla sugar |
| **2 tbsp** | Amaretto |
| **250 ml** | Cream 36 % fat, whipped |

## FOR THE LADY FINGERS

| | |
|---|---|
| **20 ea** | Ladyfingers |
| **200 ml** | Espresso coffee |
| **1 tbsp** | Sugar |
| **1 tbsp** | Rum |
| | Cocoa powder, to dust |

## METHOD

1. Whisk the QimiQ Classic smooth.
2. Add the mascarpone, milk, coffee granules, sugar, vanilla sugar and almond liqueur and whisk smooth.
3. Fold in the whipped cream.
4. Drizzle the lady fingers with the rum-espresso mixture and layer alternately in a serving dish with the cream. Finish with a layer of cream.
5. Chill for at least 4 hours and serve dusted with cocoa powder.