



# BLACK FOREST CHERRY TIRAMISU



## QimiQ BENEFITS

- Quick and easy preparation
- No eggs required
- Binds with fluid - no separation of ingredients
- Longer presentation times without loss of quality



15



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE CREAM

<b>250 g</b>	QimiQ Classic, unchilled
<b>60 g</b>	Mascarpone
<b>80 g</b>	Powdered sugar
<b>125 ml</b>	Milk
<b>500 g</b>	Cherries, tinned and drained
<b>250 ml</b>	Whipping cream 36 % fat, whipped

### FOR THE LADY FINGERS

<b>40</b>	Ladyfingers
<b>125 ml</b>	Cherry juice
	Rum
	Cinnamon
	Chocolate flakes, to decorate

## METHOD

1. For the cream: whisk the unchilled QimiQ Classic smooth. Add the mascarpone, icing sugar, milch and cherries.
2. Fold in the whipped cream.
3. For the lady fingers: mix the cherry juice, rum and cinnamon together. Use to drizzle over the lady fingers. Layer the fingers alternately with the cream in a serving dish, finishing with a layer of cream. Allow to chill for approx. 4 hours.
4. Sprinkle with chocolate flakes before serving.