



# BLACK FOREST CHERRY TIRAMISU IN DESSERT GLASSES



## 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

**250 g** QimiQ Classic, unchilled

**60 g** Mascarpone

**80 g** Powdered sugar

**125 ml** Milk

**500 g** Cherries, tinned and drained

**250 ml** Cream 36 % fat, whipped

## FOR THE LADY FINGERS

**40 ea** Ladyfingers

**125 ml** Cherry juice

Rum

Cinnamon

Chocolate flakes, to garnish

## METHOD

1. Whisk QimiQ Classic smooth.
2. Add the mascarpone, icing sugar, milk and cherries and mix well.
3. Fold in the whipped cream.
4. For the lady fingers, mix the rum, cinnamon and cherry juice together. Use to drizzle over the lady fingers. Layer the fingers alternately with the cream in the dessert glasses, finishing with a layer of cream. Chill for at least 4 hours (preferably over night).
5. Sprinkle with chocolate flakes before serving.