



TIRAMISU



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Creamy indulgent taste with less fat
- Foolproof real cream product, cannot be over whipped



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easy

INGREDIENTS FOR 5197 G

1175 g	Cream cheese
1000 g	QimiQ Whip Pastry Cream, chilled
571 g	Pasteurized egg yolks
282 g	Sugar
1670 g	Whipping cream 35-36 % fat, liquid
215 g	Pasteurised egg white
178 g	Sugar
23 g	Gelatine, liquid
83 g	Water

METHOD

1. Whisk the cream cheese over a warm water bath until smooth. Add the QimiQ Whip and whip lightly.
2. Add the pasteurised egg yolks and sugar and continue to whip until creamy. Add the fluid cream slowly and whip until the required volume has been achieved.
3. Whisk the pasteurised egg white with the remaining sugar until stiff and fold into the cream cheese mixture.
4. Dissolve the soaked gelatine in 50°C warm water and fold quickly into the mixture.