



# STRAWBERRY TIRAMISU IN DESSERT GLAS



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality



15



easy

## INGREDIENTS FOR 4 PORTIONS

**125 g** QimiQ Classic, unchilled

**150 g** Low fat quark [cream cheese]

**70 g** Sugar

**1 package** Vanilla sugar

**1 tbsp** Rum

**150** Whipping cream 36 % fat

**80 g** Amarettini [Italian almond biscuits]

**50 ml** Espresso coffee

**250 g** Strawberries, sliced

## TO DECORATE

Cocoa powder, to dust

Strawberries, halved

## METHOD

1. Whisk QimiQ Classic smooth. Add the quark, sugar, vanilla sugar and rum and mix well. Fold in the whipped cream.
2. Place 6 Amarettini into each glass and drizzle with coffee. Arrange sliced strawberries around the sides of the glass and fill with 2 tbsp of cream.
3. Repeat this process and finish with the cream.
4. Allow to chill for approx. 4 hours. Dust with cocoa powder and decorate with strawberries before serving.