



EGGNOG TIRAMISU CHARLOTTE



QimiQ BENEFITS

- Quick and easy preparation
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Foolproof real cream product, cannot be over whipped
- One bowl preparation
- Alcohol stable and does not curdle
- Full creamy taste with less fat and cholesterol



15



easy

INGREDIENTS FOR 10 PORTIONS

40 Ladyfingers

FOR THE FILLING

500 g QimiQ Whip Pastry Cream, chilled

200 g Sugar

500 g Mascarpone

200 ml Egnog

60 ml Brandy

TO DECORATE

Mixed berries, fresh

METHOD

1. For the filling, lightly whip the cold QimiQ Whip and sugar until completely smooth, ensuring that the entire mixture is incorporated (bottom and sides of bowl). Add the mascarpone, Egnog and Brandy and continue to whisk at top speed until the required volume has been achieved.
2. To assemble, cut the lady fingers in half and arrange around the inside rim of individual pastry rings. Fill with the cream and chill for at least 4 hours, preferably over night. Serve decorated with fresh berries.