



CHOCOLATE AND PEAR TIRAMISU



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 liters of fresh cream
- One bowl preparation
- Foolproof real cream product, cannot be over whipped
- Saves time and resources



15



easy

INGREDIENTS FOR 10 PORTIONS

300 g QimiQ Whip Pastry Cream, chilled

180 g Mascarpone

70 g Sugar

150 ml Milk, 0.1 % fat

150 g Plain chocolate, melted

10 Ladyfingers, diced

Pear juice

300 g Pears, tinned and drained, thinly sliced

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the mascarpone, sugar and milk and continue to whip until the required volume has been achieved. Fold in the chocolate and mix well.
3. Drizzle the diced lady fingers with pear juice and toss with the sliced pear. Alternately layer with the cream in dessert glasses.