



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.