



# STRAWBERRY TIRAMISU



## QimiQ BENEFITS

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



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easy

## Tips

Mandarins or raspberries can be used instead of the strawberries.

You can reduce the calories by replacing the sugar with 4 g of sweetener (Natreen liquid).

## INGREDIENTS FOR 10 PORTIONS

**200 g** QimiQ Whip Pastry Cream, chilled

**150 g** Mascarpone

**20 ml** Lemon juice

**70 ml** Orange juice

**70 g** Sugar

**1 g** Orange essence

## TO DECORATE

**250 g** Strawberries, sliced

Mint

Pistachios, coarsely chopped

## METHOD

1. Lightly whip the cold QimiQ Whip Pastry Cream (previously QimiQ Whip) until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the remaining ingredients and continue to whip until the required volume has been achieved.
3. Pipe the cream into dessert glasses and chill well.
4. Serve decorated with the sliced strawberries, mint leaves and chopped pistachio.