



TIRAMISU CREAM



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Foolproof real cream product, cannot be over whipped
- One bowl preparation



15



easy

INGREDIENTS FOR 1432 G

275 g	Cream cheese
200 g	QimiQ Whip Pastry Cream, chilled
160 g	Sugar
100 g	Egg yolk(s)
50 g	Water
275 g	Mascarpone
350 g	Whipping cream 35-36 % fat
22 g	Gelatine, liquid

METHOD

1. Soften the cream cheese over a hot water bath and blend until smooth. Allow to cool.
2. Whip the cold QimiQ Whip with the sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
3. Add the egg yolks, water, mascarpone, whipping cream, softened cream cheese and gelatine and continue to whip until the required volume has been achieved.
4. Assemble the tiramisu using the tiramisu cream with the lady fingers brushed with espresso coffee.
5. Dust with cocoa powder.