



# STYREAN APPLE TIRAMISU



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the apple taste
- Quick and easy preparation



15



easy

## Tips

Mix small apple cubes into the cream.

## INGREDIENTS FOR 8 PORTIONS

### FOR THE APPLE CREAM

**500** QimiQ Tiramisu, chilled

**180 g** Apple puree, tinned

**0.5 tsp** Cinnamon

**1 tsp** Lemon juice

### FOR THE LADYFINGERS

**30** Ladyfingers

**200 ml** Milk, lukewarm

**20 g** Cocoa powder, to dust

## METHOD

1. Lightly whip the chilled QimiQ Tiramisu (approx. 5-6 °C) in a mixer or hand mixer.
2. Add the apple sauce, lemon juice and cinnamon and whip until the desired volume has been achieved.
3. Line the bottom of a bowl with ladyfingers. Drizzle with the lukewarm milk. Cover the ladyfingers with some of the cream and continue layering until the cream and ladyfingers have been all used. The top layer should always be cream.
4. Chill for approx. 30 minutes (at 5-6°C). Dust with cocoa powder before serving.