



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.