



# TIRAMISU CREAM



## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- One bowl preparation
- Reduces skin formation and discolouration, enabling longer presentation times
- Full creamy taste with less fat and cholesterol



25



medium

## INGREDIENTS FOR 10 PORTIONS

### COFFEE STREUSEL

### ALMOND JOCONDE

### FOR THE TIRAMISU CREAM

**250 g** QimiQ Whip Pastry Cream

**250 g** Mascarpone

**100 g** Milk

**100 g** Granulated sugar

Vanilla extract

**57 g** Marsala wine

### FOR THE SYRUP

**300 g** Espresso coffee

**30 g** Granulated sugar

**15 g** Amaretto

### TO FINISH

Cocoa powder, to dust

Chocolate

## METHOD

1. Make the almond joconde and coffee streusel and put to one side.
2. For the tiramisu, lightly whip the cold QimiQ Whip until completely smooth and ensure that the complete mixture is entirely incorporated (bottom and sides of bowl).
3. Add the mascarpone, milk, sugar, vanilla and Marsala and continue to whip until the required volume has been achieved.
4. For the syrup, mix the ingredients together well.
5. To assemble the verrine, paint an untempered strip of chocolate up the sides of each glass.
6. Place a thin layer of baked streusel into the bottom of the glasses, pipe half full with the tiramisu cream. Top with a layer of almond joconde and brush with the syrup. Fill the remaining glass with a further layer of cream and serve dusted with cocoa powder. Garnish with a chocolate twist if required.