



TIRAMISU WITH THE ISI GOURMET WHIP



QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Acid stable and does not curdle
- Creamy indulgent taste with less fat



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easy

INGREDIENTS FOR 1 X 0.5 LITRE ISI GOURMET WHIP

FOR THE CREAM

100 g	QimiQ Classic
100 g	Mascarpone
50 ml	Milk
50 ml	Espresso coffee
100 ml	Cream 36 % fat, liquid
1 packet	Vanilla sugar
2 tbsp	Amaretto
3 tbsp	Powdered sugar

FOR THE LADY FINGERS

20	Ladyfingers
50 ml	Espresso coffee
3 tbsp	Rum

METHOD

1. For the cream, blend the ingredients together until smooth.
2. Pour into a 0,5 litre Gourmet Whip bottle, screw in one charger and shake well. Chill for 30 minutes.
3. Take the iSi bottle out of the fridge and shake well.
4. Drizzle the lady fingers with the rum-espresso mixture and layer alternately in a serving dish with the cream. Finish with a layer of cream and chill for at least 4 hours.
5. Serve dusted with cocoa powder.