



# CHESTNUT TIRAMISU



## QimiQ BENEFITS

- Longer presentation times without loss of quality
- Less mascarpone required
- Full creamy taste with less fat and cholesterol



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easy

## INGREDIENTS FOR 8 PORTIONS

### FOR THE CHESTNUT CREAM

<b>250 g</b>	QimiQ Classic, unchilled
<b>300 g</b>	Chestnut puree, frozen
<b>200 g</b>	Mascarpone
<b>80 g</b>	Sugar
<b>1 sachet(s)</b>	Vanilla sugar
<b>3 tbsp</b>	Rum
<b>100 ml</b>	Milk
<b>100 ml</b>	Cream 36 % fat, whipped

### FOR THE LADY FINGERS

<b>200 ml</b>	Espresso coffee, chilled
<b>1 tbsp</b>	Sugar
<b>1 tbsp</b>	Rum
<b>40 ea</b>	Ladyfingers
<b>1 heaped tbsp</b>	Cocoa powder, to sprinkle

## METHOD

1. For the chestnut cream whisk QimiQ Classic smooth.
2. Add two thirds of the chestnut puree, the mascarpone, sugar, vanilla sugar, rum and milk and mix well. Fold in the whipped cream.
3. For the lady fingers add the sugar and rum to the coffee and mix well.
4. Layer the bottom of a serving dish with lady fingers and drizzle with the coffee mixture. Layer alternately with the cream and lady fingers drizzled with the coffee mixture until the dish is full, finishing with a layer of cream. Chill for at least 4 hours.
5. Sprinkle the tiramisu with the remaining chestnut puree and dust with cocoa powder.