CHOCOLATE AND PEAR TIRAMISU

QimiQ BENEFITS

- One bowl preparation
- Foolproof real cream product, cannot be over whipped
- Full taste with less fat content

15

easy

INGREDIENTS FOR 6 PORTIONS

250 g	QimiQ Whip Chocolate, chilled
125 g	Mascarpone
70 g	Sugar
60 ml	Milk, 0.1 % fat
12	Ladyfingers, diced
	Pear juice
350 g	Pears, tinned and drained, thinly sliced

METHOD

1. Lightly whip the cold QimiQ Whip Chocolate until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the mascarpone, sugar and milk and continue to whip until the required volume has been achieved.
3. Drizzle the diced lady fingers with pear juice and toss with the sliced pear. Alternately layer with the cream in dessert glasses.