



STRAWBERRY TIRAMISU



QimiQ BENEFITS

- One bowl preparation
- Foolproof real cream product, cannot be over whipped



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easy

Tips

Mandarins or raspberries can be used instead of the strawberries.

INGREDIENTS FOR 6 PORTIONS

250 g QimiQ Whip Pastry Cream, chilled

150 g Mascarpone

20 ml Lemon juice

70 ml Orange juice

70 g Sugar

1 g Orange essence

TO DECORATE

250 g Strawberries, sliced

Mint

Pistachios, coarsely chopped

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the remaining ingredients and continue to whip until the required volume has been achieved.
3. Pipe the cream into dessert glasses and chill well.
4. Serve decorated with the sliced strawberries, mint leaves and chopped pistachio.