



CHESTNUT TIRAMISU IN A DESSERT GLAS



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and easy preparation



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easy

Tips

Instead of QimiQ Classic you can also use QimiQ Classic Vanilla.

INGREDIENTS FOR 6 PORTIONS

250 g	QimiQ Classic, unchilled
12	Ladyfingers
100 g	Mascarpone
250 g	Chestnut puree
40 g	Sugar
4 tbsp	Kirsch
50 ml	Milk
100 ml	Whipping cream 36 % fat, whipped
100 ml	Espresso coffee
1 tbsp	Sugar
1 tbsp	Cocoa powder

METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the mascarpone, chestnut puree, Kirsch and milk and whisk well. Fold in the whipped cream.
2. Mix coffee, sugar and Kirsch well. Cut the lady fingers into 3 pieces and dip into the coffee mixture.
3. Place the lady fingers and the QimiQ mixture alternately into dessert glasses and allow to chill for at least 2 hours.
4. Sprinkle with cocoa powder before serving.