



# CHOCOLATE AND ORANGE TIRAMISU



## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Creamy indulgent taste with less fat
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 10 PORTIONS

**500 g** QimiQ Whip Pastry Cream, chilled

**8 g** Orange zest

**300 g** Mascarpone

**140 g** Sugar

**240 ml** Milk

**250 g** Bittersweet chocolate, melted

**30 g** Candied orange, finely sliced

**250 ml** Orange juice

**4 cl** Grand Marnier

**20** Ladyfingers

Cocoa powder, to dust

## METHOD

1. Whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl). Add the orange zest, mascarpone and milk and continue to whip until the required volume has been achieved.
2. Fold the melted chocolate into one half of the cream and the candied orange segments into the other half.
3. Soak the lady fingers in the orange juice and Grand Marnier.
4. Place some of the soaked lady fingers into a serving dish, and pipe the two different creams alternately on top.
5. Continue layering in this way until the lady fingers and both creams have been completely used, ensuring that the final layer is cream.
6. Chill for at least 4 hours. Dust with cocoa powder before serving.