



# CHOCOLATE TIRAMISU



## QimiQ BENEFITS

- Alcohol stable and does not curdle
- Binds with fluid - no separation of ingredients
- Full taste with less fat content
- Quick and easy preparation



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easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, unchilled

**125 g** Mascarpone

**100 ml** Milk

**80 g** Sugar

**1 package** Vanilla sugar

**2 tbsp** Amaretto

**250 ml** Whipping cream 36 % fat, whipped

**80 g** Chocolate, melted

## FOR THE LADY FINGERS

**30** Ladyfingers

**200 ml** Espresso coffee, lukewarm

**1 tbsp** Sugar

**1 tbsp** Amaretto

Cocoa powder, to dust

## METHOD

1. For the cream: whisk the unchilled QimiQ Classic smooth.
2. Add the mascarpone, milk, sugar, vanilla sugar and almond liqueur and whisk smooth. Fold in the whipped cream.
3. Fold the melted chocolate into one half of the cream.
4. Place the lady fingers on the base of a serving dish. Mix the lukewarm espresso with the sugar and Amaretto and pour half over the lady fingers. Pipe the two different creams alternately on top. Continue layering like this until the lady fingers and both creams have been used, making sure that the final layer is cream.
5. Allow to chill for approx. 4 hours and serve dusted with cocoa powder.