



TIRAMISU



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Foolproof real cream product, cannot be over whipped
- Quick and easy preparation



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easy

INGREDIENTS FOR 10 PORTIONS

250 g QimiQ Whip Pastry Cream, chilled

150 g Mascarpone

100 ml Whipping cream 35-36 % fat

100 g Sugar

1 package Vanilla sugar

2 tbsp Amaretto

FOR THE LADY FINGERS

30 Ladyfingers

200 ml Espresso coffee, lukewarm

1 tbsp Sugar

1 tbsp Amaretto

Cocoa powder, to dust

METHOD

1. Lightly whip the cold QimiQ Whip Pastry Cream (previously QimiQ Whip) until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the mascarpone, cream, sugar, vanilla sugar and Amaretto and continue to whip until the required volume has been achieved.
3. 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. Cover the lady fingers with some of the cream mixture. Continue layering until the lady fingers and the cream mixture has been used, making sure that the final layer is cream.
4. Allow to chill for approx. 4 hours and dust with cocoa powder before serving.
5. **Tip:** Refine the cream with a pinch of cinnamon.