



# STYREAN APPLE TIRAMISU



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the apple taste
- Quick and easy preparation



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easy

## Tips

Fold small apple cubes into the cream.

## INGREDIENTS FOR 6 PORTIONS

### FOR THE APPLE CREAM

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

**150 g** Mascarpone

**200 g** Apple Sauce

**20 g** Sugar

**0.5 tsp** Cinnamon

**2 tbsp** Rum

### FOR THE LADY FINGERS

**30** Ladyfingers

**200 ml** Milk

**30 g** Sugar

**20 g** Cocoa powder, to dust

## METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially on bottom and sides of bowl).
2. Add the mascarpone, apple puree, sugar, cinnamon and rum and continue to whip until the required volume has been achieved.
3. Drizzle the lady fingers with the milk and sugar mixture and layer in a dish alternately with the cream. Finish with a layer of cream.
4. Allow to chill for approx. 4 hours and dust with cocoa powder before serving.