



DRIED FRUIT TIRAMISU



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, unchilled

150 g Mascarpone

130 g Sugar

8 cl Rum

Cinnamon

150 g Mixed fruit, dried

250 ml Whipping cream 35-36 % fat, whipped

30 Ladyfingers

200 ml Coffee

100 g Spekulatius spiced cookies, crumbled

Cocoa powder, to sprinkle

METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the mascarpone, sugar, rum and cinnamon and mix well.
2. Mix in the dried fruits and fold in the whipped cream.
3. Place the lady fingers on the base of a serving dish. Pour the half of the coffee 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 well. Sprinkle with spekulatius spiced cookie crumbs and cocoa before serving.