



# STRAWBERRY TIRAMISU



## QimiQ BENEFITS

- Quick and easy preparation
- Foolproof real cream product, cannot be over whipped



15



easy

## Tips

Decorate with white chocolate shavings.

## INGREDIENTS FOR 10 PORTIONS

### FOR THE CREAM

- 500 g** QimiQ Tiramisu
- 1** Lemon(s), juice only
- 10 g** Bourbon vanilla sugar

### FOR THE STRAWBERRY RAGOUT

- 400 g** Strawberries, diced
- 150 g** Preserving sugar
- 30 ml** Lemon juice

## METHOD

1. For the strawberry ragout: Mix the strawberry cubes with the preserving sugar and lemon juice and bring to the boil briefly. Allow to simmer for about 2 minutes and then cool.
2. For the cream: Lightly whip the chilled QimiQ Tiramisu (approx. 5 - 6 °C) in a mixer or hand mixer.
3. Add the vanilla sugar and lemon juice and whip until the desired volume has been achieved.
4. Layer the strawberry ragout and cream in a glass in layers.