



# WHIPPED TIRAMISU PUDDING CREAM

## QimiQ BENEFITS



15



easy



### Tips

This cream is particularly suitable for pre-production

You can reduce the calories by replacing the sugar with 5 g of sweetener (Natreen liquid).

### INGREDIENTS FOR 10 PORTIONS

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

**200 g** Tiramisu pudding, chilled

**100 g** Mascarpone

**60 g** Sugar

**1 g** Instant coffee powder

**30 piece(s)** Amarettini [Italian almond biscuits]

**200 g** Espresso coffee

### METHOD

1. Stir the cold QimiQ Whip Pastry Cream (previously QimiQ Whip) in the whipping machine until fluffy.
2. Add the cold tiramisu pudding, mascarpone, sugar and instant coffee and whip at the highest speed for about 3 minutes until fluffy.
3. Dip the amarettini in espresso and take 3 pieces per glass to layer with the cream.
4. When filling the glasses, add some liquid coffee to the rim.