



PEAR CHOCOLATE TIRAMISU

QimiQ BENEFITS



20



easy



Tips

The same recipe can be made with nougat instead of chocolate.

INGREDIENTS FOR 10 PORTIONS

200 g QimiQ Whip Pastry Cream, chilled

100 g Mascarpone

200 ml Milk, 0.1 % fat

70 g Sugar

150 g Plain chocolate, melted

300 g Pears (canned), diced

10 piece(s) Ladyfingers, gewürfelt und mit Birnensaft benetzt

METHOD

1. Stir the cold QimiQ Whip Pastry Cream (previously QimiQ Whip) in the whipping machine until fluffy.
2. Add the mascarpone, sugar and milk and whip for about 4 minutes at the highest speed. Finally mix in the melted chocolate.
3. Mix the ladyfinger biscuit cubes with the pear cubes and layer them with the cream in the glas.
4. Dust the surface with cocoa powder.