



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.