



# BANANA TIRAMISU



## QimiQ BENEFITS

- Consistent quality and taste
- Stable consistency
- Quick and easy preparation
- Foolproof real cream product, cannot be over whipped



15



easy

## INGREDIENTS FOR 10 PORTIONS

**200 g** Banana(s)

**100 g** Sugar

**30 ml** Lemon juice

**250 g** QimiQ Whip Dessert Cream Vanilla, chilled

**100 g** Mascarpone

**200 g** Ladyfingers

**100 g** Chocolate sauce

## METHOD

1. Puree the bananas with the sugar and lemon juice.
2. Lightly whip the cold QimiQ Whip Vanilla and mascarpone. Add the banana puree and mix well.
3. Line a loaf tin with cling film. Layer the bottom with lady fingers and cover with a layer of chocolate sauce. Top with a layer of cream and repeat this procedure until the cream has been used up. Chill well.