



GINGER SPICE TIRAMISU



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Quick and easy preparation
- Less mascarpone required



15



easy

INGREDIENTS FOR 1 LOAF TIN(S)

250 g QimiQ Whip Pastry Cream, chilled

250 g Mascarpone

80 g Honey

1 tsp Gingerbread spice

2 tsp Vanilla sugar

100 g Nougat, melted

FOR THE LADY FINGERS

30 Ladyfingers

100 ml Mulled wine, chilled

Cocoa powder, to dust

METHOD

1. Lightly whip the cold QimiQ Whip Pastry Cream until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
2. Add the mascarpone, honey, ginger spice, vanilla and nougat and continue to whip until the required volume has been achieved.
3. Drizzle the lady fingers with mulled wine and layer alternately with the cream in a loaf tin lined with cling film, finishing with a layer of cream.
4. Tip out to serve and dust with cocoa powder.