



TIRAMISU GATEAXU WITH ESPRESSO FILLING



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Creamy consistency
- Full taste with less fat content
- Deep freeze stable



25



easy

INGREDIENTS FOR 10 PORTIONS

1 Sponge base Ø 26 cm

FOR THE ESPRESSO CREAM

400 g QimiQ Whip Pastry Cream, chilled

325 g Sugar

200 g Pasteurized egg yolks

100 ml Water

1100 g Mascarpone

24 g Instant coffee powder

80 ml Coffee liqueur

700 g Cream 36 % fat

40 g Gelatine

FOR THE LIGHT CREAM

400 g QimiQ Whip Pastry Cream, chilled

325 g Sugar

200 g Pasteurized egg yolks

100 ml Water

1100 g Mascarpone

700 g Cream 36 % fat

40 g Gelatine

METHOD

1. Place the sponge base into a cake ring.
2. For the espresso cream: whip the cold QimiQ Whip Pastry Cream with the sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
3. Add the egg yolks, water, mascarpone, instant coffee, coffee liqueur, whipping cream and gelatine and continue to whip until the required volume has been achieved. Fill the cream into another small cake ring and freeze.
4. For the light cream: whip the cold QimiQ Whip Pastry Cream with the sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
5. Add the egg yolks, water, mascarpone, whipping cream and gelatine and continue to whip until the required volume has been achieved. Pour the light cream into the ring with the sponge.
6. Remove the frozen espresso cream from the small cake ring and press into the centre of the light cream. Chill well.