



ADVENT TIRAMISU



QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat
- Quick and easy preparation
- Foolproof



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easy

INGREDIENTS FOR 6 PORTIONS

250 g QimiQ Classic, unchilled

250 g Quark 20 % fat

100 g Sugar

2 tbsp Rum

1 tsp Gingerbread spice

250 g Cream 36 % fat, whipped

200 g Spekulatius spiced cookies

400 g Berries, frozen, thawed

Cocoa powder, to sprinkle

METHOD

1. Whisk QimiQ Classic smooth. Add the quark, sugar, rum and spices and mix well. Fold in the whipped cream.
2. Alternately layer the cream, biscuits and berries until the dish is full, finishing with a layer of cream. Chill for at least 4 hours, preferably over night.
3. Dust with cocoa powder to serve.