



# TIRAMISU (ASIEN\_03.03.2015)



## QimiQ VANTAGGI

- 1 kg QimiQ Whip ersetzt bis zu 3 Liter Sahne
- Cremiger Genuss bei weniger Fett
- Gelingsicheres echtes Sahneprodukt, nicht überschlagbar



15



semplicement

## INGREDIENTI PER 5197 G

**1175 g** Formaggio fresco

**1000 g** QimiQ Whip,

**571 g** Tuorlo d'uovo pastorizzato

**282 g** Zucchero

**1670 g** , flüssig

**215 g** Bianco dell'uovo pastorizzato

**178 g** Zucchero

**23 g** , flüssig

**83 g** Aqua

## PREPARAZIONE

1. Whisk the cream cheese over a warm water bath until smooth. Add the QimiQ Whip and whip lightly.
2. Add the pasteurised egg yolks and sugar and continue to whip until creamy. Add the fluid cream slowly and whip until the required volume has been achieved.
3. Whisk the pasteurised egg white with the remaining sugar until stiff and fold into the cream cheese mixture.
4. Dissolve the soaked gelatine in 50°C warm water and fold quickly into the mixture.