



BLACK FOREST CHERRY TIRAMISU



QimiQ BENEFITS

- Quick and simple preparation
- No eggs required
- Binds with fluid - no separation of ingredients
- Longer shelf life without loss of quality



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easy

INGREDIENTS FOR 10 PORTIONS

FOR THE CREAM

250 g QimiQ Classic, room temperature

60 g Mascarpone

80 g Powdered sugar

125 ml Milk

500 g Cherries, tinned and drained

250 ml Whipping cream 36% fat, beaten

FOR THE LADY FINGERS

40 Lady fingers

125 ml Cherry juice

Rum

Cinnamon

Chocolate flakes, to decorate

METHOD

1. For the cream: whisk the unchilled QimiQ Classic smooth. Add the mascarpone, powdered sugar, milk and cherries.
2. Fold in the whipped cream.
3. For the lady fingers: mix the cherry juice, rum and cinnamon together. Use to drizzle over the lady fingers. Layer the fingers alternately with the cream in a serving dish, finishing with a layer of cream. Chill for approx. 4 hours.
4. Sprinkle with chocolate flakes before serving.