



BLACK FOREST CHERRY TIRAMISU IN DESSERT GLASSES



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

250 g QimiQ Classic, room temperature

60 g Mascarpone

80 g Powdered sugar

125 ml Milk

500 g Cherries, tinned and drained

250 ml Heavy cream 36 % fat, beaten

FOR THE LADY FINGERS

40 pcs Lady fingers

125 ml Cherry juice

Rum

Cinnamon

Chocolate flakes, to garnish

METHOD

1. Whisk QimiQ Classic smooth.
2. Add the mascarpone, powdered sugar, milk and cherries and mix well.
3. Fold in the whipped cream.
4. For the lady fingers, mix the rum, cinnamon and cherry juice together. Use to drizzle over the lady fingers. Layer the fingers alternately with the cream in the dessert glasses, finishing with a layer of cream. Chill for at least 4 hours (preferably over night).
5. Sprinkle with chocolate flakes before serving.