



TIRAMISU (ASIEN_03.03.2015)



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Creamy indulgent taste with less fat
- Real dairy cream product, cannot be over whipped



15



easy

INGREDIENTS FOR 5197 G

1175 g Cream cheese

1000 g QimiQ Whip, chilled

571 g Pasteurised egg yolk

282 g Sugar

1670 g Whipping cream 36 % fat, fluid

215 g Pasteurized egg white

178 g Sugar

23 g Gelatine, fluid

83 g Water

METHOD

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.