



STRAWBERRY TIRAMISU IN DESSERT GLAS



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer shelf life without loss of quality



15



easy

INGREDIENTS FOR 4 PORTIONS

125 g QimiQ Classic, room temperature

150 g Low fat quark [cream cheese]

70 g Sugar

1 package Vanilla sugar

1 tbsp Rum

150 Whipping cream 36% fat

80 g Amarettini [Italian almond biscuits]

50 ml Espresso coffee

250 g Strawberries, sliced

TO DECORATE

Cocoa powder, to dust

Strawberries, halved

METHOD

1. Whisk QimiQ Classic smooth. Add the quark, sugar, vanilla sugar and rum and mix well. Fold in the whipped cream.
2. Place 6 Amarettini into each glass and drizzle with coffee. Arrange sliced strawberries around the sides of the glass and fill with 2 tbsp of cream.
3. Repeat this process and finish with the cream.
4. Allow to chill for approx. 4 hours. Dust with cocoa powder and decorate with strawberries before serving.