



TIRAMISU PRALINES



QimiQ BENEFITS

- Less mascarpone required
- Full creamy taste with less fat and cholesterol
- Quick and simple preparation
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 50 SERVINGS

125 g QimiQ Classic, room temperature

1 tsp Instant coffee powder

20 g Sugar

50 ml Amaretto

100 g Mascarpone

80 g Cocoa powder

300 g White chocolate, melted

Cocoa powder, to roll

METHOD

1. Slightly warm the Amaretto, add the coffee granules and sugar and stir to dissolve.
2. Whisk QimiQ Classic smooth.
3. Add the Amaretto mixture, mascarpone and cocoa powder and mix well.
4. Fold in the melted chocolate and chill for at least 4 hours.
5. Form into small balls and roll in cocoa powder.
6. Store chilled.