



STRAWBERRY TIRAMISU



QimiQ BENEFITS

- 1 kg QimiQ Whip ersetzt bis zu 3 Liter Sahne
- Alle Zutaten in einem Kessel aufschlagbar
- Gelingsicheres echtes Sahneprodukt, nicht überschlagbar
- Zeit- und Ressourcenersparnis



15



easy

Tips

Mandarins or raspberries can be used instead of the strawberries.

Calorie content can be reduced by using sweetener (Natreen) instead of sugar.

INGREDIENTS FOR 10 PORTIONS

200 g QimiQ Whip, chilled

150 g Mascarpone

20 ml Lemon juice

70 ml Orange juice

70 g Sugar

1 g Orange essence

TO DECORATE

250 g Strawberries, sliced

Mint

Pistachios, coarsely chopped

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the remaining ingredients and continue to whip until the required volume has been achieved.
3. Pipe the cream into dessert glasses and chill well.
4. Serve decorated with the sliced strawberries, mint leaves and chopped pistachio.