



STYREAN APPLE TIRAMISU



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the apple taste
- Quick and simple preparation



15



easy

Tips

Fold small apple cubes into the cream.

INGREDIENTS FOR 8 PORTIONS

FOR THE APPLE CREAM

500 QimiQ Tiramisu, chilled

180 g Apple puree, canned

0.5 tsp Cinnamon

1 tsp Lemon juice

FOR THE LADY FINGERS

30 Lady fingers

200 ml Milk, lukewarm

20 g Cocoa powder, to dust

METHOD

1. Whisk the unchilled QimiQ Classic smooth.
2. Add the apple puree, sugar, lemon zest and cinnamon and mix well. Fold in the whipped cream.
3. Drizzle the lady fingers with the milk and sugar mixture and layer in a dish alternately with the cream. Finish with a layer of cream.
4. Allow to chill for approx. 4 hours and dust with cocoa powder before serving.