



# GINGER SPICE TIRAMISU WITH CHOCOLATE



## QimiQ BENEFITS

- Quick and simple preparation
- Less mascarpone required
- Full creamy taste with less fat and cholesterol



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easy

## INGREDIENTS FOR 1 LOAF PAN(S)

**250 g** QimiQ Classic, room temperature

**150 g** Mascarpone

**80 g** Honey

**1 tsp** Gingerbread spice

**8 g** Vanilla sugar

**100 g** Chocolate, melted

**200** Whipping cream 36% fat

## FOR THE LADY FINGERS

**30** Lady fingers

**100 ml** Mulled wine, chilled

Cocoa powder, to dust

## METHOD

1. Whisk the unchilled QimiQ Classic smooth.
2. Add the mascarpone, honey, ginger spice, vanilla sugar and chocolate and mix well.
3. Fold in the whipped cream.
4. Drizzle the lady fingers with the mulled wine and layer alternately with the cream in a loaf tin lined with cling film, finishing with a layer of cream. Allow to chill for approx. 4 hours.
5. Tip out to serve. Remove the cling film and dust with cocoa powder. Portion and decorate as desired.