



# TIRAMISU WITH THE ISI GOURMET WHIP



## QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Acid stable and does not curdle
- Creamy indulgent taste with less fat



15



easy

## INGREDIENTS FOR 1 X 1 PINT [0.5 LITRE] ISI GOURMET WHIP

### FOR THE CREAM

|                 |                             |
|-----------------|-----------------------------|
| <b>100 g</b>    | QimiQ Classic               |
| <b>100 g</b>    | Mascarpone                  |
| <b>50 ml</b>    | Milk                        |
| <b>50 ml</b>    | Espresso coffee             |
| <b>100 ml</b>   | Heavy cream 36 % fat, fluid |
| <b>1 packet</b> | Vanilla sugar               |
| <b>2 tbsp</b>   | Amaretto                    |
| <b>3 tbsp</b>   | Powdered sugar              |

### FOR THE LADY FINGERS

|               |                 |
|---------------|-----------------|
| <b>20</b>     | Lady fingers    |
| <b>50 ml</b>  | Espresso coffee |
| <b>3 tbsp</b> | Rum             |

## METHOD

1. For the cream, blend the ingredients together until smooth.
2. Pour into a 0,5 litre Gourmet Whip bottle, screw in one charger and shake well. Chill for 30 minutes.
3. Take the iSi bottle out of the fridge and shake well.
4. Drizzle the lady fingers with the rum-espresso mixture and layer alternately in a serving dish with the cream. Finish with a layer of cream and chill for at least 4 hours.
5. Serve dusted with cocoa powder.