



TIRAMISU



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- No eggs required



15



easy

INGREDIENTS FOR 10 PORTIONS

FÜR DIE CREME

250 g QimiQ Classic, room temperature

125 g Mascarpone

125 ml Milk

1 tbsp Instant coffee powder

80 g Sugar

1 sachet(s) Vanilla sugar

2 tbsp Amaretto

250 ml Whipping cream 36% fat, beaten

FOR THE LADY FINGERS

30 pcs Lady fingers

200 ml Espresso coffee, lukewarm

2 tbsp Sugar

2 tbsp Rum

20 g Cocoa powder, to dust

METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the mascarpone, milk, instant coffee, sugar, vanilla sugar and Amaretto and mix well. Fold in the whipped cream.
2. Drizzle the lady fingers with a mixture of the rum and espresso coffee and layer alternately in a serving dish with the cream. Finish with a layer of cream.
3. Allow to chill for approx. 4 hours and dust with cocoa powder before serving.