



CHESTNUT TIRAMISU



QimiQ BENEFITS

- Longer shelf life without loss of quality
- Less mascarpone required
- Full creamy taste with less fat and cholesterol



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easy

INGREDIENTS FOR 8 PORTIONS

FOR THE CHESTNUT CREAM

250 g	QimiQ Classic, room temperature
300 g	Chestnut puree, frozen
200 g	Mascarpone
80 g	Sugar
1 sachet(s)	Vanilla sugar
3 tbsp	Rum
100 ml	Milk
100 ml	Heavy cream 36 % fat, beaten

FOR THE LADY FINGERS

200 ml	Espresso coffee, chilled
1 tbsp	Sugar
1 tbsp	Rum
40 pcs	Lady fingers
1 heaped tbsp	Cocoa powder, to sprinkle

METHOD

1. For the chestnut cream whisk QimiQ Classic smooth.
2. Add two thirds of the chestnut puree, the mascarpone, sugar, vanilla sugar, rum and milk and mix well. Fold in the whipped cream.
3. For the lady fingers add the sugar and rum to the coffee and mix well.
4. Layer the bottom of a serving dish with lady fingers and drizzle with the coffee mixture. Layer alternately with the cream and lady fingers drizzled with the coffee mixture until the dish is full, finishing with a layer of cream. Chill for at least 4 hours.
5. Sprinkle the tiramisu with the remaining chestnut puree and dust with cocoa powder.