



CHOCOLATE AND ORANGE TIRAMISU



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Creamy indulgent taste with less fat
- Quick and simple preparation



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g	QimiQ Whip, chilled
8 g	Orange zest
300 g	Mascarpone
140 g	Sugar
240 ml	Milk
250 g	Bittersweet chocolate, melted
30 g	Candied orange, finely sliced
250 ml	Orange juice
4 cl	Grand Marnier
20	Lady fingers
	Cocoa powder, to dust

METHOD

1. Whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl). Add the Rio Briati mascarpone, milk and orange concentrate and continue to whip until the required volume has been achieved. Fold the melted chocolate into one half of the cream and the candied orange segments into the other half.
2. In eine Hälfte der Creme die geschmolzene Schokolade unterziehen und in die andere Hälfte die kandierten Orangenstücke untermischen.
3. Soak the lady fingers in the orange juice and Grand Marnier.
4. Place some of the soaked lady fingers in a serving dish, and pipe the two different creams alternately on top. Continue layering like this until the lady fingers and both creams have been used, making sure that the final layer is cream.
5. Vorgang wiederholen bis die Löffelbiskuits und Cremen aufgebraucht sind. Mit Creme abschließen.
6. Chill for at least 4 hours. Dust with cocoa powder before serving.