



CHOCOLATE TIRAMISU



QimiQ BENEFITS

- Alcohol stable and does not curdle
- Binds with fluid - no separation of ingredients
- Full taste with less fat content
- Quick and simple preparation



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easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Classic, room temperature

250 g Mascarpone

200 ml Milk

160 g Sugar

2 package Vanilla sugar

4 tbsp Amaretto

500 ml Whipping cream 36% fat, beaten

160 g Chocolate, melted

FOR THE LADY FINGERS

40 Lady fingers

400 ml Espresso coffee, lukewarm

2 tbsp Sugar

2 tbsp Amaretto

Cocoa powder, to dust

METHOD

1. For the cream: whisk the unchilled QimiQ Classic smooth.
2. Add the mascarpone, milk, sugar, vanilla sugar and almond liquor and whisk smooth. Fold in the whipped cream.
3. Fold the melted chocolate into one half of the cream.
4. Place the lady fingers on the base of a serving dish. Mix the lukewarm espresso with the sugar and Amaretto and pour half over the lady fingers. 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. Allow to chill for approx. 4 hours and serve dusted with cocoa powder.