



ORANGE TIRAMISU WITH ROASTED ALMONDS



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and simple preparation



15



easy

INGREDIENTS FOR 4 PORTIONS

125 g QimiQ Classic, room temperature

200 g Mascarpone

50 g Sugar

100 ml Whipping cream 36% fat, beaten

12 Lady fingers

2 tbsp Orange juice

1 Orange(s), peeled

30 g Roasted almonds, finely chopped

METHOD

1. For the cream: whisk the unchilled QimiQ Classic smooth. Add the mascarpone and sugar and mix well. Fold in the whipped cream.
2. Fill half of the cream into glasses. Crumble the lady fingers and soak in the orange juice. Place onto the cream with the sugared side below. Distribute the orange on top and cover with the remaining cream.
3. Allow to chill for at least 4 hours. Sprinkle with the roasted almonds before serving.