



STYREAN APPLE TIRAMISU



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the apple taste
- Quick and simple preparation



15



easy

Tips

Fold small apple cubes into the cream.

INGREDIENTS FOR 6 PORTIONS

FOR THE APPLE CREAM

250 g QimiQ Whip, chilled

150 g Mascarpone

200 g Apple puree

20 g Sugar

0.5 tsp Cinnamon

2 tbsp Rum

FOR THE LADY FINGERS

30 Lady fingers

200 ml Milk

30 g Sugar

20 g Cocoa powder, to dust

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially on bottom and sides of bowl).
2. Add the mascarpone, apple puree, sugar, cinnamon and rum and continue to whip until the required volume has been achieved.
3. Drizzle the lady fingers with the milk and cinnamon mixture and layer in a dish alternately with the cream. Finish with a layer of cream.
4. Allow to chill for approx. 4 hours and dust with cocoa powder before serving.