



# DRIED FRUIT TIRAMISU



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, room temperature

**150 g** Mascarpone

**130 g** Sugar

**8 cl** Rum

Cinnamon

**150 g** Mixed fruit, dried

**250 ml** Whipping cream 36 % fat, beaten

**30** Lady fingers

**200 ml** Coffee

**100 g** Spekulatius spiced cookies, crumbled

Cocoa powder, to sprinkle

## METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the mascarpone, sugar, rum and cinnamon and mix well.
2. Mix in the dried fruits and fold in the whipped cream.
3. Place the lady fingers on the base of a serving dish. Pour the half of the coffee over the lady fingers. Cover the lady fingers with some of the cream mixture. Continue layering until the lady fingers and the cream mixture has been used, making sure that the final layer is cream.
4. Allow to chill well. Sprinkle with spekulatius spiced cookie crumbs and cocoa before serving.