



TIRAMISU



QimiQ BENEFITS

- Quick and simple preparation
- Less mascarpone required
- Binds with fluid - no separation of ingredients



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easy

INGREDIENTS FOR 10 PORTIONS

330 g QimiQ Classic, room temperature

125 g Mascarpone

125 ml Milk

1 tbsp Instant coffee powder

80 g Sugar

1 sachet(s) Vanilla sugar

2 tbsp Amaretto

250 ml Heavy cream 36 % fat, beaten

FOR THE LADY FINGERS

40 pcs Lady fingers

125 ml Espresso coffee

6 tbsp Rum

Cocoa powder, to dust

METHOD

1. Whisk QimiQ smooth.
2. Add the mascarpone, milk, coffee granules, sugar, vanilla sugar and almond liquor and mix well until smooth.
3. Fold in the whipped cream.
4. Drizzle the lady fingers with the rum-espresso mixture and layer alternately in a serving dish with the cream. Finish with a layer of cream.
5. Chill for at least 4 hours and serve dusted with cocoa powder.