



BANANA TIRAMISU



QimiQ BENEFITS

- Consistent quality and taste
- Stable consistency
- Quick and simple preparation
- Real dairy cream product, cannot be over whipped



15



easy

INGREDIENTS FOR 10 PORTIONS

200 g Banana(s)

100 g Sugar

30 ml Lemon juice

250 g QimiQ Whip Vanilla, chilled

100 g Mascarpone

200 g Lady fingers

100 g Chocolate sauce

METHOD

1. Puree the bananas with the sugar and lemon juice.
2. Lightly whip the cold QimiQ Whip Vanilla and mascarpone. Add the banana puree and mix well.
3. Line a loaf tin with plastic wrap. Layer the bottom with lady fingers and cover with a layer of chocolate sauce. Top with a layer of cream and repeat this procedure until the cream has been used up. Chill well.