



# TIRAMISU GATEAUX WITH ESPRESSO FILLING



## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Creamy consistency
- Full taste with less fat content
- Freezer stable



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easy

## INGREDIENTS FOR 10 PORTIONS

1 Sponge base Ø 10 inch

### FOR THE ESPRESSO CREAM

**400 g** QimiQ Whip, chilled  
**325 g** Sugar  
**200 g** Pasteurised egg yolk  
**100 ml** Water  
**1100 g** Mascarpone  
**24 g** Instant coffee powder  
**80 ml** Coffee liquor  
**700 g** Heavy cream 36 % fat  
**40 g** Gelatine

### FOR THE LIGHT CREAM

**400 g** QimiQ Whip, chilled  
**325 g** Sugar  
**200 g** Pasteurised egg yolk  
**100 ml** Water  
**1100 g** Mascarpone  
**700 g** Heavy cream 36 % fat  
**40 g** Gelatine

## METHOD

1. Place the sponge base into a cake ring.
2. For the espresso cream: whip the cold QimiQ Whip with the sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
3. Add the egg yolks, water, mascarpone, instant coffee, coffee liqueur, whipping cream and gelatine and continue to whip until the required volume has been achieved. Fill the cream into a small cake ring and freeze.
4. For the light cream: whip the cold QimiQ Whip with the sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
5. Add the egg yolks, water, mascarpone, whipping cream and gelatine and continue to whip until the required volume has been achieved. Pour the light cream into the ring.
6. Remove the frozen espresso cream from the cake ring and press into the light cream. Chill well.