



ADVENT TIRAMISU



QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat
- Quick and simple preparation
- Guaranteed to succeed



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easy

INGREDIENTS FOR 6 PORTIONS

250 g QimiQ Classic, room temperature

250 g Quark 20 % fat

100 g Sugar

2 tbsp Rum

1 tsp Gingerbread spice

250 g Heavy cream 36 % fat, beaten

200 g Spekulatius spiced cookies

400 g Berries, frozen, thawed

Cocoa powder, to sprinkle

METHOD

1. Whisk QimiQ Classic smooth. Add the quark, sugar, rum and spices and mix well. Fold in the whipped cream.
2. Alternately layer the cream, biscuits and berries until the dish is full, finishing with a layer of cream. Chill for at least 4 hours, preferably over night.
3. Dust with cocoa powder to serve.