



✂ Dessert ⏱ 20 min

## Miss Chiquita italian Tiramisu with Chiquita banana

We're delighted to announce than the first Lady of Fruit Miss Chiquita turns 75 this year! Make a tiramisu with this easy recipe- It's perfect for everyday baking or any special occasion. Don't forget Miss Chiquita face and bananas to add a special touch.

1

Make the strong espresso in a big bowl. Add the finger biscuit in the espresso. If you like, you can also add 2 tbsp Kahlúa to the espresso.

2

Chop the Chiquita bananas in pieces.

3

Beat the whip cream creamy and add the mascarpone cheese through the whip cream.

### INGREDIENTS FOR 2 PERSONS

4 Chiquita bananas  
Finger biscuits  
1/3 cup (strong) espresso  
3/4 cup whip cream  
1.5 cup mascarpone cheese  
1 tbsp sugar  
Cacao powder to garnish  
Alcohol: Kahlúa  
Needed: baking dish  
Caramel sauce

### NUTRITIONAL VALUES PER PERSON

389 Calories  
24,6g Fat  
15,8g Saturates  
34,7g Carbohydrate  
24,4g Sugars  
1,5g Fibre  
5,3g Protein  
0,1g Salt

4

Cover the bottom of the baking dish with a layer of finger biscuit. Add some pieces of Chiquita bananas on top of it and drop some caramel sauce on top of them. Cover with the creamy mixture.

5

Repeat the same step again, with the finger biscuits, Chiquita bananas, caramel sauce and creamy mixture. If you have enough ingredients, do this one more time. Stop with the creamy mixture.

6

When finished, add with cacao powder the Miss Chiquita on top of it.

7

Enjoy and share your Miss Chiquita tiramisu recipe using #ChiquitaBanana