

Tiramisù

Recette pour 4 personnes



Description

Traditional italian Tiramisù?, a coffee dessert.

Ingrédients

Coffee sirup

- 100 Gr Sugar
- 90 Ml Espresso
- 30 Ml Milk
- 15 Ml Tia maria liqueur

Tiramisù Cream

- 3 Unit(s) Egg yolk
- 1 Clove(s) Madagascar vanilla
- 35 Gr Sugar
- 240 Gr Mascarpone
- 190 Gr 35% whipping cream

Garnishes

- 16 Unit(s) Lady fingers
- 50 Gr Cocoa powder

Préparations

Temps de préparation **20.00 mins**

Coffee Sirup

Place all of the ingredients in a sauce pot, heat until the mixture reaches a temperature of 60°C.

Let the preparation return to room temperature.

Tiramisu Cream

Mix the egg yolks and the sugar until the consistency changes to that of a ribbon (stiffer).
Incorporate the mascarpone at room temperature.

In a separate bowl, whip the cream until a whipped cream consistency then gently incorporate it with a spatula to the original mixture.

Prepare a piping bag by filling it with the mixture, while leaving some empty space so as not to make a mess.

Finishing montage

Start off with a layer of tiramisu cream. Place the lady fingers that have been soaked in coffee sirup ontop of the cream layer.

Repeat these two steps one or 2 more times, or until the desired number of layers is achieved.
Always end with a cream layer.

Finish the dessert off by sprinkling cocoa powder ontop.

Bon appétit!