

Matcha green tea Tiramisu

Recipe for 4

Description

An italian dessert base with a Japanese flavor profile!

Ingredients

Tea syrup and lady fingers

- 1 Unit(s) Jasmine tea
- 125 Ml Hibiscus syrup
- 350 Ml Water
- 8 Unit(s) Lady fingers

Matcha mascarpone cream

- 160 Gr Mascarpone cheese
- 330 Ml Cream 35%
- 60 Gr Sugar
- 1 Unit(s) Egg yolk
- 1 Tsp Matcha tea

Preparation

- Preparation time **30.00 mins**

Tea syrup and lady fingers

Bring the water to a boil and then remove from the heat. Let the tea infuse for 5 minutes. Pass through a fine mesh sieve. Add the sugar and flower syrup.

Dip the lady fingers for 5-10 seconds in the syrup and immediately transfer to the desired ramequins.

Matcha mascarpone cream

In a mixing bowl combine the egg yolk and sugar and whisk together until it lightens in color. Incorporate the mascarpone, the cream and the matcha next. Whisk until you form stiff peaks. Set aside in the fridge until ready to serve.

Plating

You can serve the dessert in little glass jars or in ramekins.

Bon appétit!