

Amaretto and coffe mini-tiramisu |

Recipe for 12 Tapas



Description

The classic Italian desert: layers of mascarpone cream and lady fingers soaked in Amaretto and coffee, all served in a beautiful glass jar.

Note

Use a full-bodied coffee like espresso to obtain a voluptuous flavor of coffee.

Ingredients

For the mascarpone mousse

- 300 Gr Mascarpone cheese
- 400 Ml Cream 35%
- 100 Gr Sugar
- 1 Unit(s) Egg yolk
- 1 Tsp Vanilla extract

For the finition

- 250 Ml Coffee
- 50 Ml Amaretto
- 15 Gr Cocoa powder
- 24 Unit(s) Lady fingers

Preparation

- Preparation time **60 mins**
- Preheat your **four** at **375 F°**
- Resting time **120 mins**

Mascarpone cream preparation

In a bowl mix the egg yolks with the sugar and whisk until the mixture whitens. Stir in the mascarpone and cream and whisk the mixture until stiff. Transfer the mascarpone cream in a pastry bag fitted with a fluted tip.

To serve

Mix the coffee and amaretto. At the bottom of your glass jars, place a lady finger you've soaked in the mixture of coffee and Amaretto. Then add a little cream of mascarpone with the pastry bag. Repeat for a second layer and then smooth the top of the cream with a spatula or make a rosette of cream with the pastry bag. Let rest in the refrigerator at least 2 hours. Before serving, sprinkle with cocoa powder.

Bon appétit!