

# Matcha green tea Tiramisu |

**Recipe for 12 tapas**

## 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
- 24 Unit(s) Lady fingers

### Matcha mascarpone cream

- 200 Gr Mascarpone cheese
- 400 Ml 35% whipping cream
- 100 Gr Sugar
- 1 Unit(s) Egg yolk
- 1 Tsp Matcha tea

## Preparation

- Preparation time **30 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!**