

Vacherin style tiramisu cream, cocoa |

Recipe for 12 Tapas

Description

Ice cream covered with tirmaisu cream and topped with meringue and cocoa.

Note

It's important to prepare at the last moment so the ice cream won't melt.

Ingredients

Mascarpone cream

- 330 Ml 35% whipping cream
- 160 Gr Mascarpone cheese
- 1 Unit(s) Egg yolk
- 60 Gr Sugar

- 4 Tbsp Cocoa powder

- 2 Tsp Coffee flavor

Meringue

- 50 Gr Egg white
- 35 Gr Sugar
- 40 Gr Icing sugar

Garnish

- 4 Scoop(s) Vanilla ice cream

Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **194 F°**

Mascarpone cream

In a bowl, mix the egg yolks with the sugar and whisk until your mixture whitens. Add the mascarpone and cream and whisk the mixture until it becomes a nice firm cream. Transfer the mascarpone cream to a pastry bag.

Meringue

Beat the egg whites until stiff, tighten them with sugar then hand stir in the sifted powdered sugar. With a pastry bag and a plain tip, make small meringue balls on a baking sheet lined with parchment paper. Preheat your oven to 90°C (194°F), bake for about 1 hour 30 minutes. Once cooled, you can crush the meringue slightly or leave them as is if your balls are not too big.

Plating

In a glass, put a scoop of vanilla ice cream and pour the tiramisu cream on top. Add chunks of meringue and cocoa powder.

Bon appétit!