



Tiramisù



www.inalcafb.com.my



Tiramisù



8 serving



45 minutes + 2 hours of resting times



670 Kcal

INGREDIENTS



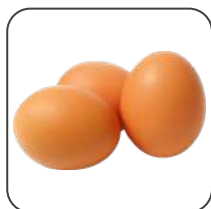
Fresh Mascarpone
Sterilgarda 35%
750 Grams



Bonomi Lady
Finger Savoiardi
250 Grams



Lavazza Red
Quality Coffee
300 Grams



Eggs
5 Eggs



Sugar
120 Grams



Cocoa Powder
To Taste

DIRECTIONS

- Prepare coffee using a moka pot until you have 1 1/4 cups (300 g). Add sugar to taste (about a teaspoon) and leave to cool in a large, shallow bowl.
- Separate the eggs carefully, ensuring no yolk mixes with the whites.
- Beat the yolks with a hand mixer, adding half of the sugar until the mixture is light and foamy.
- Gradually add mascarpone to the yolk mixture, creating a dense, compact cream; set aside.
- Clean the mixer, then whip the egg whites until foamy.
- Slowly add the remaining sugar to the egg whites while whipping until stiff peaks form.
- Add a spoonful of whipped egg whites to the mascarpone cream and stir vigorously.
- Gently fold in the rest of the egg whites, mixing slowly from the bottom upwards.
- Spread a spoonful of mascarpone cream over the bottom of a 9x13-inch (20x30 cm) glass baking dish.
- Dip each ladyfinger briefly in the cold coffee, first on one side, then the other.
- Arrange the coffee-soaked ladyfingers in the dish in a single layer.
- Cover with a layer of mascarpone cream, ensuring an even spread.
- Continue layering soaked ladyfingers and cream, leveling each cream layer.
- Transfer remaining cream to a pastry bag with a 1/2-inch (12-mm) plain tip, covering the surface with dabs of cream.
- Sprinkle with unsweetened cocoa powder.
- Refrigerate for a few hours before serving. **Buon Appetito!**

FIND ALL THE INGREDIENTS YOU NEED FOR THIS RECIPE IN OUR CATALOGUE

