

# TIRAMISU



## INGREDIENTS (serves 8)

300 g ladyfingers (savoiardi)  
500g mascarpone cheese  
300g sweetened coffee (cooled)  
you can use ginseng coffee or  
barley, according to your taste  
4 eggs  
100 g sugar  
Unsweetened cocoa powder for  
the surface

## TOOLS:

Container  
Hand mixer  
Spatula

## METHOD

STEP 1. To prepare the mascarpone cream

**SEPARATE** the egg whites from the yolks

**PLACE** the egg whites in a container

**ADD** 25 g sugar

**WHIP** the egg yolks with a hand mixer until it becomes clear and frothy

**ADD** the mascarpone cheese little by little

**CONTINUE** whipping

**SET** the thick crème aside

**CLEAN** the mixer

**WHIP** the egg yolks adding the remaining sugar a little at a time, until it sticks to the bowl

**POUR** the egg whites into the egg yolks mixture little by little

**STIRRING** gently from bottom to top

**SET** the mascarpone mixture aside

Step 2. To assemble

**PLACE** some cream on the bottom of your container

**SOAK** the ladyfingers in the coffee on both sides

**ARRANGE** them side by side on top of the cream

**SPREAD** some mascarpone cream on the first layer of ladyfingers

**ARRANGE** the second layer of soaked ladyfingers

**SPREAD** some cream on the top

**LEVEL** the surface

**SPRINKLE** with the cocoa powder to decorate

**LEAVE** in the fridge for 2 hours before serving

Grade of difficulty: easy

Preparation time: 40 mins

cooking time: no cooking!

Region: Reggio Emilia (Treviso)