



DIRECTIONS*



Step 1: Mascarpone cream - 2 bowls

1. Separate the egg whites from the yolks in two different bowls.

2. Mix the yolks with the brown sugar and vanilla sugar or vanilla extract.

3. Add the mascarpone to the yolks preparation and whisk nicely.

4. With the electric mixer, beat the egg whites until stiff. Then gently fold them into the previous mixture with a spatula. Set aside.

Step 2: Wet biscuits - 2 trays: 1 small, 1 large

Quickly wet the biscuits in the coffee before spreading them over the bottom of the tray.

Step 3: Make the layers

Cover with a layer of mascarpone cream, then repeat the process, alternating layers of biscuits and cream, ending with cream.





Step 4: Cocoa


Sprinkle over the last layer with cocoa powder.

Step 5: Refrigerate

Refrigerate for at least 4 hours, then serve chilled.

TIRAMISU

 4 serv.  15 min  6+ 

 whisking, electric mixer, separate egg yolks and whites

INGREDIENTS

The mascarpone cream

- 3 large egg yolks
- 1/2 cup (100g) brown/normal sugar
- 1 cup (250g) mascarpone cheese
- 1 tsp vanilla extract or vanilla sugar

Coffee soaking

- 2 cups (500ml) coffee cooled

Assembling

- 1 package ladyfinger cookies about 24-30 cookies
- 2 tbsp (30g) cocoa powder

UTENSILS



Enjoy!