

Vinciane's Speculoos Tiramisu

Ingredients

3 eggs
80 g of sugar
250 g of mascarpone
1 packet of speculoos
40 cl of coffee
A little powdered or grated chocolate (for decoration)

Preparation

Beat the egg whites until stiff.
Blanch the yolks with the sugar.
Add the mascarpone, mix well.
Add the egg whites, mix gently.
Assemble the tiramisu:
Place a layer of speculoos soaked in coffee at the bottom of a dish.
Spread a layer of mixture on top.
Arrange 1.5 layers of speculoos soaked in coffee.
Finish with a layer of mixture.
Sprinkle with grated or powdered chocolate.
Refrigerate for at least 4 hours.