

The Tiramisu at the speculos of Vinciane

Ingredients

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

Preparation

Mount the egg whites.
Blanch the yolks with the sugar.
Add the mascarpone, mix well.
Add the egg whites, mix gently.
Raise the tiramisu:
Place a layer of speculos soaked in the coffee at the bottom of a dish.
Spread a layer of mixture above.
Arrange 1.5 layers of speculos soaked in the coffee.
Finish with a mixture layer.
Sprinkle with grated chocolate or powder.
Refrigerate at least 4 h.