

Matcha Tiramisu



No-Bake creamy tiramisu



2 Servings ⏳ 25-30 Minutes

Ingredients

- Mascarpone 250g
- Egg yolk 32g
- Granulated sugar 30g
- Milk 50g
- Heavy Cream 150g
- Granulated sugar 12g
- Water 120g
- Matcha Powder 4g
- Marsala wine (optional) 15g
- Lady Fingers



Directions

1. Toss the mascarpone cheese in a big mixing bowl and set aside
2. In a separate bowl, whisk the egg yolks with the 30g of sugar. Mix till creamy yellow texture
3. Heat the milk in a pan to about 60 degrees Celsius, then add it to the egg mixture while stirring consistently
4. Pour the egg mixture back into the pot, turn on low heat, stirring constantly, heat to 80 degrees celsius, the state will become thicker, remove from heat and strain it and add to the mascarpone cheese and fold well
5. In a separate bowl, whip the heavy cream until it is thick and flowing, then pour it into the mascarpone cheese paste and fold well.
6. To make the matcha liquor, add the sifted matcha powder into warm water and whisk well, then you can add the liquor of your choice.
7. In a glass container, squeeze a layer of the frosting first, spread the lady fingers soaked in matcha liquor on the batter then squeeze the cheese paste and smooth out.
8. Refrigerate for about 2 hours and then sprinkle with matcha power on top, ready to serve