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**Algorithm 1:** Tiramisù

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**Ingredients:**

ceramic baking pan;  
electric mixer ;  
350gr mascarpone ;  
120gr sugar ;  
60g egg yolk ;  
90g egg white ;  
30g cocoa powder ;  
400ml espresso coffee;  
200gr savoiardi;

**Result:** 1 baking pan of Tiramisù (16x22cm)

**Recipe:**

Prepare 400ml of good espresso and let it cool down in a container ;  
Separate the egg whites and yolks into two separate bowls ;

**while** *whites cream is not white and stiff* **do**

    Whip the egg whites ;  
    Gradually add 60 gr of sugar ;

**end**

Add 60gr of sugar into the yolks bowl ;

**while** *yolks cream is not yellow and smooth* **do**

    Whip the egg yolks ;

**end**

Put 350gr of mascarpone into a new bowl ;

**while** *mascarpone is not smooth and creamy* **do**

    Gently whip the mascarpone ;

**end**

Add the yolks cream into the mascarpone bowl;

**while** *mascarpone-yolks cream is not smooth and uniformly mixed* **do**

    Whip mascarpone and yolks;  
    (Bonus) Add some Baileys for the "Tiramisù ubriaco" version;

**end**

Add some whites cream into the mascarpone-yolks bowl;

**while** *mascarpone-yolks-whites cream is not smooth and uniformly mixed* **do**

    Gently mix with a wooden spoon with bottom-up movements;  
    Gradually add more whites cream;

**end**

**while** *baking pan is not full* **do**

    Dip the savoiardi in coffee and arrange them to cover the surface  
    of the baking pan;  
    Gently spread the cream on the savoiardi until they are fully  
    covered – be generous here;  
    Sprinkle with cocoa powder q.b.;

**end**

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