

Tiramisu



Easy, 40min.

If covered can last a few days in the fridge maximum.

Ingredients

| | |
|-------------------|---|
| Eggs - 3 | Coffee & Milk - enough to dunk the biscuits |
| Sugar - 120g | Savoiardi - 400g |
| Rum - ¼ Glass | Cocoa powder - to taste |
| Mascarpone - 500g | |

Directions

Cream

Take the eggs and divide the whites from the yolks.

Add half of the sugar to the yolks and whisk with the electrical mixer until the mixture is light, creamy and fluffy.

Add the rum and mascarpone and continue to mix.

In another clean bowl, beat the whites until stiff adding the remaining sugar.

TIPS: To beat the whites successfully start with low speed and increase gradually, stay consistent in the mixing, use a clean bowl, add the sugar gradually.

Now carefully incorporate the cream and the whites together.

Composition

Take a pan and make a thin layer with the cream.

Dip the biscuits quickly in the milk and coffee (one by one) and form a layer over the cream.

Cover the biscuits with other cream.

Repeat to add more layers.

End with cream. Sprinkle cocoa on top and optionally decorate with whatever you want!