



Tiramisù recipe

Tiramisù:

This recipe is for 2 persons remember to duplicate if you are 4 or triplicate if you are 6 and so on! Let's Go!

Equipement:

electric whisk
glass or plate

Ingredients:

Savoiardi biscuits (ladyfingers): 4 (2 per serving)
2 eggs
Mascarpone: 125g
Sugar: 4 tbsp
Coffee: 2 espresso
Bitter cocoa powder (to taste)

Directions:

To prepare tiramisu, start with **fresh eggs**. Carefully separate the egg white from the yolk. With the **electric whisk**, whisk the egg white with half the sugar, until the result is firm. Next, mix the yolk, adding the other half of the total amount of sugar. As soon as it is ready it will be **lighter and softer**, so **gradually add the mascarpone**.

Continue stirring to **obtain a thick and compact cream**.

Now, gradually, **spoon by spoon**, add the egg whites cream with the yolk cream, **mix gently from bottom to top**.

Once ready, take a large enough glass (or a plate it's up to you) and pour a first layer of cream. **Soak the ladyfingers** for a few seconds, on both sides, in the already cold coffee, break it and place it as a base.

Now add the cream again and then the ladyfingers, again the cream and garnish with the bitter cocoa on top.

Keep the tiramisu at least a couple of hours in the fridge before serving.

Enjoy your homemade Tiramisu!!! BUON APPETITO!

We are too curious! We want to know the progress of our little chefs so tag us on your instagram stories or post!