# **Siphon Tiramisu**

## Recipe for 4

## **Description**

A classic Italian dessert that will amaze many, with an unusual technique.

#### **Note**

For this recipe you can add fruits according to the season. In this case, replace the coffee syrup by the corresponding fruit coulis.

#### **Ingredients**

#### Mascarpone cream

- 500 Gr Mascarpone cheese
- 150 Gr Sugar
- 5 Unit(s) Egg yolk
- 300 Berries 35% whipping cream

#### **Ladyfinger Crumble**

- 8 Unit(s) Lady fingers
- 20 Berries Cocoa powder

#### **Preparation**

- Preparation time 40 mins
- Resting time 30 mins

#### Mascarpone cream

# Blanch the egg yolks in bowl of powder with the sugar, until a smooth ribbon is obtained, after incorporating the mascarpone and with a spoon, mix well to obtain an omogeneous cream. Pour the cream into the kitchen siphone, finish with 35% cream, close the siphon and add two gas capsules. Shake the siphon hard with your mouth down. Leave to rest in the fridge in an orizontal position for 30 min.

#### Coffee reduction

Pour the sugar into a small saucepan, heat and let it become fluid, add the coffee and mix with a whisk.

Bring to a boil and then reduce by half.

#### **Ladyfinger Crumble**

#### Coffee reduction

- 4 Portion(s) Expresso café
- 100 Gr Sugar

Crush the ladyfinger cookies in a bowl in your hands,

Spread them out on a baking sheet, put them in the oven for 3 to 4 minutes.

# Plating of the dish

Pour the mascapone mousse with the siphon into a verrine, then place the crumble on top and the coffee reduction.

Sprinkle with cocoa powder.

# Bon appétit!