

Traditional Tiramisù, coffee and chocolate |

Recipe for 12 tapas



Description

Traditional italian Tiramisù, a coffee dessert.

Note

You can very well replace the Vanilla with Tia Maria, Bailey's, flavored Rhum, etc.

Ingredients

Coffee syrup

- 150 Gr Sugar
- 200 Ml Espresso
- 75 Ml Milk
- 40 Ml Tia maria liqueur

Tiramisù Cream

- 2 Unit(s) Egg yolk
- 1 Tsp Vanilla extract
- 100 Gr Sugar
- 300 Gr Mascarpone
- 400 Gr 35% whipping cream

Garnishes

- 24 Unit(s) Lady fingers
- 2 Tbsp Cocoa powder

Preparation

- Preparation time **30 mins**

Coffee Syrup

Place all of the ingredients in a sauce pot, heat until the mixture reaches a temperature of 60°C. Let the preparation return to room temperature.

Tiramisu Cream

In a bowl mix the Mascarpone and sugar, make sure you have a smooth mixture.

Then add the egg yolks and mix again.

Then whip your cream (chantilly), then incorporate it with a spatula. Prepare a pastry bag with a plain tip, fill your verrines neatly.

Finishing montage

Start off with a layer of tiramisu cream. Place the lady fingers that have been soaked in coffee sirup ontop of the cream layer.

Repeat these two steps one or 2 more times, or until the desired number of layers is achieved.

Always end with a cream layer.

Finish the dessert off by sprinkling cocoa powder ontop.

Bon appétit!