

# Vacherin style tiramisu cream, cocoa |

## Recipe for 12 Tapas

### Description

Ice cream covered with tirmaisu cream and topped with meringue and cocoa.

### Note

It's important to prepare at the last moment so the ice cream won't melt.

### Ingredients

#### Mascarpone cream

- 330 Ml 35% whipping cream
- 160 Gr Mascarpone cheese
- 1 Unit(s) Egg yolk
- 60 Gr Sugar

- 4 Tbsp Cocoa powder

- 2 Tsp Coffee flavor

#### Meringue

- 50 Gr Egg white
- 35 Gr Sugar
- 40 Gr Icing sugar

#### Garnish

- 4 Scoop(s) Vanilla ice cream

### Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **194 F°**

#### Mascarpone cream

In a bowl, mix the egg yolks with the sugar and whisk until your mixture whitens. Add the mascarpone and cream and whisk the mixture until it becomes a nice firm cream. Transfer the mascarpone cream to a pastry bag.

#### Meringue

Beat the egg whites until stiff, tighten them with sugar then hand stir in the sifted powdered sugar. With a pastry bag and a plain tip, make small meringue balls on a baking sheet lined with parchment paper. Preheat your oven to 90°C (194°F), bake for about 1 hour 30 minutes. Once cooled, you can crush the meringue slightly or leave them as is if your balls are not too big.

#### Plating

In a glass, put a scoop of vanilla ice cream and pour the tiramisu cream on top. Add chunks of meringue and cocoa powder.

**Bon appétit!**