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Tiramisù

INGREDIENTS (for 8 people or 6 Italian)

- 300 g (10.5 oz) of ladyfingers (savoardi)
- 500 g (17.5 oz) of mascarpone cheese
- 4 very fresh eggs
- 100 g (3.5 oz) of sugar
- 300 ml (10 fl oz) of espresso coffee (cooled)
- Unsweetened cocoa powder to taste
- A pinch of salt



APPROVED

PREPARING THE COFFEE

- Prepare the espresso coffee and let it cool to room temperature. You can sweeten it slightly with a bit of sugar if you prefer.



PREPARING THE CREAM CONDENSED

- Separate the egg yolks from the egg whites.
- In a bowl, beat the egg yolks with the sugar until the mixture is light and fluffy.
- Add the mascarpone to the egg yolk and sugar mixture and mix well until smooth and homogeneous.



PREPARING THE CREAM FLUFFY

- In another bowl, beat the egg whites with a pinch of salt until stiff peaks form.
- Gently fold the beaten egg whites into the mascarpone mixture, stirring from the bottom up to avoid deflating the mixture.



ASSEMBLING THE TIRAMISU

- Cover a baking pan at least 7 cm (2.76 inches) high with a thin layer of cream
- Pour the cooled coffee into a bowl.
- Quickly dip each ladyfinger into the coffee, one at a time, and arrange them in a single layer in a serving dish.
- Cover the ladyfingers with a layer of mascarpone cream.
- Repeat the process to form a second layer of coffee-dipped ladyfingers and another layer of mascarpone cream.
- Smooth the surface of the cream with a spatula.



CHILLING

- Cover the dish with plastic wrap and refrigerate for at least 4 hours, preferably overnight, to allow the flavors to meld together.

FINISHING

- Just before serving, dust the surface of the tiramisu with unsweetened cocoa powder.

