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*by Samuele Crestale, Brand Chef at Carluccio's*

# Tiramisu

## Ingredients

Mascarpone Cheese 200g

Double Cream 200 ml

Egg Yolk 125 g

Castor Sugar 70 g

Gelatin leaves 3 g

Saviordi Biscuits 160g

Espresso Coffee 200ml

Servings

4

Person

## Preparation

- 1 Whisk together the mascarpone cheese and double cream in an electric mixer until slightly stiff. Set aside
- 2 In a separate bowl, whisk the egg yolk slowly, and set aside
- 3 In a pan, add a small amount of water to the sugar, and boil to make a sugar syrup
- 4 Put the gelatin in iced water until soft, squeeze to remove any excess water, then add to the sugar syrup until it melts
- 5 Add the sugar syrup mixture to the egg yolk, and whisk on a high speed
- 6 Put the egg yolk mixture in a bowl and gently fold in the mascarpone and cream mixture using a spatula. Put into the fridge to set
- 7 Heat up the coffee and add a dash of water
- 8 In a bowl, soak the saviordi biscuit in the coffee, then arrange in your serving dish to cover the base
- 9 Ladle the mascarpone cream on top and spread evenly
- 10 Add a second layer of soaked biscuits, taking care not to press them down. Finish with a final layer of the mascarpone cream
- 11 Serve chilled, dusted with cocoa powder.

## Cooks Note

Serves 4

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