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Tiramisu



Ingredients

Cocoa sacher biscuit

Cocoa powder 90 grs

Egg white 150 grs

Sugar 50 grs

Cocoa powder 50 grs

Icing sugar 50 grs

Eggs 6 pcs

Almond paste 240 grs

Butter 90 grs

Mascarpone mousse

Mascarpone cheese 250 grs

Sugar 50 grs

Whipped Cream 180 grs

Gelatin leaves 1 pcs

Egg yolk 4 pcs

Sabayon Espresso

Egg yolk 50 grs

Cream 100 grs,

sugar 100 grs

espresso

Preparation

- 1 Prepare the biscuit soft the almond marzipan with icing sugar and eggs, add the cocoa powder, whip together the egg white and the custard sugar until soft meringue, and slowly to the first mixture and finally the liquid butter. Spread into baking tray bake at 180 'c for 10 minute
- 2 Make the mascarpone cream, soft the mascarpone into a large bowl, make a sabayon with egg yolk and sugar add the soften gelatin and then the whipped cream.
- 3 Make the espresso sabayon with egg yolk and sugar
- 4 add some gelatin if you wish to have it stiffer, the cream and the espresso.
- 5 Built the Shooter tiramisu, Espresso sabayon goes down, let it set in deep freezer, add one disk of biscuit soaked with espresso, than the mascarpone cream again one biscuit and finish with the mascarpone cream
- 6 For garnish use dark chocolate decoration, cocoa crumble and gold leaf.

Cooks Note