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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