



Tiramissu

In this recipe you will find sponge fingers cake, mascarpone and coffee cream, fluffy mascarpone, coffee and amaretto syrup, cocoa crumble and powdered cocoa

INGREDIENTS

Sponge fingers cake:

300 g. of egg whites
270 g. of sugar
160 g. of egg yolks
200 g. of flour
70 g. of Corn flour

Mascarpone and coffee cream:

500 g. of *mascarpone Quescrem*
215 g. of whole milk
126 g. of sugar
146 g. of egg yolks
100 g. of soluble coffee
3 g. of gelatin sheets

Fluffy mascarpone:

474 g. of *mascarpone Quescrem*
120 g. of cream 35%mg
160 g. of sugar
160 g. of egg yolks
20 g. of milk
60 g. of water
6 g. of gelatin sheets

PREPARATION

- Sponge fingers cake:** Whip the egg whites with sugar. Add the egg yolks. Sift cornstarch with flour and gently mix the batter. Place dollops of the size desired and bake at 190 °C.
- Fluffy mascarpone:** Whip up the egg yolks in a blender. Mix the sugar and water. Start to cook and bring it to 120 °C. Pour on the whipped yolks in a fine stream. Let them get good and fluffy. Add the gelatin sheets dissolved in milk. Furthermore, whip the cream with the mascarpone. Gently mix the two blends. Use immediately.
- Mascarpone and coffee cream:** Mix the milk, sugar and egg yolk and bake at 85 °C. Then add the previously soaked gelatin sheets and soluble coffee. Let the mixture to down to a temperature of 50 °C and add the mascarpone. Emulsify in a blender and let gel at +4° C for 12 hours.



DISPLAY

Place a dollop of mascarpone and coffee cream in the bottom of a glass. Cover with a disk of sponge fingers soaked in amaretto coffee syrup. Stack on a layer of fluffy mascarpone on top. Cover again with a disk of sponge fingers soaked in amaretto coffee syrup. Stack another layer of fluffy mascarpone and cover with cocoa crumble. Finish off with cocoa powder. Keep chilled at +4 °C.



Quescrem
auténtico queso - crema

