

# TIRAMISU



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**Preparation :** 20 min + 4 hr - **Resting :** - - **Cooking :** - - **Equipment :** -

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## **Ingredients :** 6

- 4 + 3 egg yolks - 5 tbsp marsala - 36 sponge fingers - 2 cups strong cold coffee - 2 tbsp unsweetened cocoa powder - 1  $\frac{1}{4}$  lb mascarpone cheese -  $\frac{3}{4}$  cup granulated sugar - 2 pinches of salt

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1. Separate the eggs. Whisk the whites for 5-10 minutes until stiff using the egg whisk. Remember to remove the pusher from the feed tube first.
2. Set aside in a large bowl.
3. Blend the sugar and egg yolks in the bowl with the metal blade until light and fluffy. Add the marsala and mascarpone.
4. Pour this mixture onto the beaten egg whites and gently fold in with the spatula.
5. Briefly dip half the sponge fingers in the cold coffee and arrange them in the bottom of the serving dish.
6. Cover with half the cream mixture. Repeat this operation, with a layer of biscuits dipped in coffee followed by a layer of cream.
7. Dust with cocoa powder and chill for 4 hours.

## **Chef's tip :**

If you do not have any cocoa powder, you can grate dark chocolate using your parmesan disc.

Compact 3200 XL ■

CS 4200 XL ■

CS 5200 XL ■