

THE TIRAMISU RECIPE

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RECIPE

Ingredients:

- ▶ 500g of mascarpone
- ▶ 100g of sugar
- ▶ 4 eggs
- ▶ savoiardi biscuits
- ▶ cocoa

Well let's get started! We divide the egg white and the egg yolks, putting half the sugar in the yolks.



Once the yolks are light and frothy, put a little mascarpone at a time, about three nice abundant spoons on the yolk.



Once the yolks are mounted with the sugar and mascarpone, we mount the egg white with the rest of the sugar and if you want to see if it is whipped well put it vertically, if it stays still means that you have achieved an excellent result.



Now mix both substances with a spatula...
The result will be this one.



Now let's soak the ladyfingers with coffee and put them in a row like all bricks to make a sort of base.



Now we put the cream we made on top of the base.
If you want to make it in one layer put immediately
the cocoa but I will do it in two layers.



Well, now you have completed the tiramisu but before being eaten it goes for a while in the refrigerator.