



## TIRAMISÙ MASCARPONE CREAM

### STEP 1

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#### INGREDIENTS

EGG WHITES	N. 10
SUGAR	g 250
MASCARPONE CHEESE	g 1.000
EGG YOLK	N. 10

#### PREPARATION

Egg whites N. 10 Sugar g 250 Mascarpone g 1.000 Egg yolks N. 10 Whisk the egg whites with 150g of the sugar; separately, mix the egg yolks with the remaining 100g of sugar and the mascarpone. Next, blend the two mixtures together delicately. Lay out two layers of cream and sponge fingers or spongecake, the latter having been dipped in sugared coffee. Spread a final layer of mascarpone cream on top and dust with HAPPYCAO.