



TIN TIRAMISÙ

SAVOIARDO SOFFICE

INGREDIENTS

IRCA GENOISE	g 500
EGGS	g 500
EGG WHITES	g 100
HONEY	g 40

PREPARATION

Beat all the ingredients together in a mixer at medium speed for 10-12 minutes, by using a piping-bag lay striped connected, on a tray with baking paper, with a thickness of 12 mm., then bake for a brief time at 200-220°C with the valve closed. After baking, leave to cool for several minutes, then cover with plastic sheets to avoid drying out, and refrigerate until it is to be used.

MOUSSE AL TIRAMISÙ

INGREDIENTS

LIQUID CREAM 35% FAT	g 500
LILLY TIRAMISU	g 100
MILK 3.5% FAT	g 150

PREPARATION

Beat all the ingredients together in a mixer at medium speed for 10-12 minutes, by using a piping-bag lay striped connected, on a tray with baking paper, with a thickness of 12 mm., then bake for a brief time at 200-220°C with the valve closed. After baking, leave to cool for several minutes, then cover with plastic sheets to avoid drying out, and refrigerate until it is to be used.

GELATINA AL CAFFÈ

INGREDIENTS

RIFLEX POWDER NEUTRAL	g 25
CASTER SUGAR	g 40
COFFEE	g 100

PREPARATION

Beat all the ingredients together in a mixer at medium speed for 10-12 minutes, by using a piping-bag lay striped connected, on a tray with baking paper, with a thickness of 12 mm., then bake for a brief time at 200-220°C with the valve closed. After baking, leave to cool for several minutes, then cover with plastic sheets to avoid drying out, and refrigerate until it is to be used.

STEP 4

INGREDIENTS

WATER	g 500
CASTER SUGAR	g 350
JOYPASTE CAFFE'	g 15

STEP 5

INGREDIENTS

HAPPYKAO	To Taste
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RECIPE CREATED FOR YOU BY FABIO BIRONDI

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER