

TIN TIRAMISÙ

SAVOIARDO SOFFICE

INGREDIENTS	PREPARATION	
IRCA GENOISE	g 500 lay striped connected, on a tray w	Beat all the ingredients together in a lay striped connected, on a tray with
EGGS	g 500 time at 200-220°C with the valve with plastic sheets to avoid drying	
EGG WHITES	g 100	
HONEY	g 40	

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	PREPARATION
LIQUID CREAM 35% FAT g 500	Beat all the ingredients together in a mixer at medium speed for 10-12 minutes, by using a piping-bar 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
LILLY TIRAMISU g 100	with plastic sheets to avoid drying out, and refrigerate until it is to be used.
MILK 3.5% FAT g 150	

GELATINA AL CAFFÈ

INGREDIENTS	PREPARATION	
RIFLEX POWDER NEUTRAL	Beat all the ingredients together in a mixer at medium speed for 10-12 m g 25 lay striped connected, on a tray with baking paper, with a thickness of 12	mm., then bake for a brief
CASTER SUGAR	time at 200-220°C with the valve closed. After baking, leave to cool for se with plastic sheets to avoid drying out, and refrigerate until it is to be used	The state of the s
COFFEE	g 100	



STEP 4

INGREDIENTS

WATER 9500 CASTER SUGAR 9550 JOYPASTE CAFFE' 915

STEP 5

INGREDIENTS

HAPPYKAO To Taste



RECIPE CREATED FOR YOU BY **Fabio Birondi**

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER

