



TIRAMISU' SHOT

BISCUIT

INGREDIENTS

IRCA GENOISE	g 250
EGGS	g 300
HONEY	g 25

PREPARATION

Mix all the ingredients in a stand mixer for 8 minutes at high speed. Roll out the dough on sheets of baking paper to a thickness of 8 mm.
Bake for 4 minutes at 200°C with the vent closed 50% humidity

TIRAMISU' MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT	g 500
LILLY TIRAMISU	g 100
WATER	g 100

PREPARATION

Whip all the ingredients in a mixer with a whisk until you obtain a soft consistency.

COFFEE SYRUP

INGREDIENTS

JOYTOPPING CAFFE'	g 150
WATER	g 300

PREPARATION

Mix all the ingredients with a whisk.

COVERING

INGREDIENTS

HAPPYKAO

g 100

PREPARATION

cover with happykao