

## New Italian Tiramisu 意大利提拉米苏



### Savoy Biscuit

#### Ingredients:

400g Yolk, 300g Sugar, 600g Egg whites, 150g Flour, 350g Cornstarch, 8g Ground coffee  
1kg per tray 40X60

#### Preparation:

Whip the yolk with a part of the sugar and the ground coffee.  
Whip the egg whites with the rest of the sugar.

Sift the flour.

Add the yolks to the meringue and finish with the powders.

Dress with a piping bag. Nozzle No 18.

Sprinkle with icing sugar twice and bake at 180°.

### Coffee Nectar

#### Ingredients:

400g Espresso "ristretto"  
220g Sugar  
100g Glucose  
20g Sugar  
14g Pectin NH  
2g Gelatine leaves  
1 Lemon zest

#### Preparation:

Add the pectin to the sugar.

Bring the espresso to a boil with the glucose and the sugar.

Then add the sugar – pectin mixture and boil for 1 minute.

Add the gelatine and the lemon zest.

Cool and drain into the rings.

Freeze.

### Tanariva Coffee Cream.

#### Ingredients:

1000g Crème Anglaise  
100g Coffee grains  
9g Coffee powder  
600g Tanariva Chocolate  
1100g per frame

#### Preparation:

Make a traditional crème Anglaise, and add the coffee grains previously heated in the oven.





## **TIRAMISU Cream**

### **Ingredients:**

160g Yolks  
120g Sugar  
1000g Mascarpone GALBANI  
350g Egg whites  
70g Sugar  
300g Cream 35% President UHT Cream  
7g Gelatine leaves  
Amalfi lemon rind  
3g Ground coffee  
½ Vanilla stick  
60g Vanilla extract  
420/450 g per mould

### **Preparation:**

Whip the yolks with the sugar.  
Make a Swiss meringue with the whites and the sugar.  
Whip the cream placing the ground coffee in the inside.  
Soak the gelatine and melt it with vanilla extract.  
Delicately dilute the mascarpone with the yolk, the meringue and finally the cream.  
Add the vanilla seeds.

### **Finishing**

Cut two rectangles out of the biscuit using frames of 24x34 cm.  
Soak it in the espresso. Pour the coffee Tanariva cream.  
Keep in the freezer. As soon as it is possible and before the structure becomes completely frozen, cut 8cm squares from the side for the inserts.  
Prepare 10cm cubes from the side on a plate with a laminated sheet.  
Glue the medium Structura Pyris moulds in the cube moulds and on the laminated sheet, slightly heating the surface.  
In this way, when it comes out of the mould, we will obtain some holes for putting the coffee gelatine in which goes with the tiramisu.  
Keep refrigerated or in the freezer so that the whole cools well (pay attention to the freezer to avoid the Structura from detaching).  
Make the mascarpone mousse and then pour about 250g into the moulds.  
Insert a first square insert and the Crunchy Pearls.  
Pour in 100g of mascarpone mousse. Insert the second insert.  
Pour in 50g mascarpone mousse and cover the top with crunchy pearls.  
Finish the assembly by arranging a square of biscuit of 8cm on the side. Deep-freeze the whole.  
Spray, with chocolate mixture enriched with 7% of instant coffee.