



Tiramisu with coffee and unsweetened cocoa



Preparation time: 15 minutes

Ingredients (for 6 people):

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|--------------------|-----------------|
| Egg yolks (no. 4): | grams 120 |
| Granulated sugar: | grams 80 |
| Water: | 5 tablespoons |
| Fresh cream: | millilitres 300 |
| Mascarpone cheese: | grams 300 |
| Long coffee: | no. 2 |
| Cookies Pavesini: | no. 24/30 |
| Unsweetened cocoa: | enough |
| Powdered sugar: | enough |

Process to make Tiramisu:

Make liquid granulated sugar with water and cook it in a saucepan. In a bowl, beat this liquid sugar with egg yolks until maximum softness. Add mascarpone cheese (room temperature) and turns slowly. Beat the cream fresh and add it to mixture. Make homogeneous the mixture. Soak quickly one Pavesino at time in coffee and build alternating layers with Pavesini and cream. You can put them in goblets or in a pie pan. Before serving, garnish the cake with cocoa, powdered sugar and, if you want, chocolate chips.

Ps. The pastry Chef often uses sugar with water cooked to 120 degrees. It helps to pasteurize the egg yolks and make soft the mixture.