TIRAMISÙ CRISP

CLASSIC CAKE OF THE ITALIAN TRADITION WITH CRUNCHY INSERT

DIFFICULTY LEVEL

SAVOIARDO BISQUIT

INGREDIENTS

IRCA GENOISE	g 1000
EGGS	g 800
TYPE 00 WHITE FLOUR	g 100

PREPARATION

Whip all the ingredients in a planetary mixer for 10-12 minutes.

Spread on 40x60 trays ,with baking paper or silicone mat, at 0,5cm and bake for 8-10 minutes at 200 ° C.

Cut into squares 16x16 cm.

CRÈME ANGLAISE

INGREDIENTS

LIQUID CREAM 35% FAT	g 175
FULL-FAT MILK (3,5% FAT)	g 75
EGG YOLK	g 60
CASTER SUGAR	g 30

PREPARATION

Bring the cream and milk to the boil and pour over the egg yolks and sugar previously mixed with a whisk.

Bring to 82 ° C, mixing continuously.

Let it cool down.

MASCARPONE MOUSSE

INGREDIENTS

CREME ANGLAISE	g 250
MASCARPONE CHEESE	g 250
LIQUID CREAM 35% FAT	g 250
LILLY NEUTRO	g 50

PREPARATION

Emulsify, with the help of a spatula, the crème anglaise and mascarpone.

Half whip the cream with neutral Lilly.

Combine until you get a velvety mousse.

CRUNCHY INSERT

INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL	To Taste

PREPARATION

Melt the PRALIN DELICRISP in the microwave and spread it between two sheets of baking paper

forming a layer of about 2 mm.

Chill in the refrigerator for at least 1 hour.

Cut into 16 cm squares and keep them in the freezer.

COFFEE SYRUP

INGREDIENTS

WATER	g 500
CASTER SUGAR	g 500
JOYTOPPING CAFFE'	g 1000

PREPARATION

Bring the water and sugar to boil, allow to cool and then add the Joytopping Caffè.

DECORATION

INGREDIENTS

HAPPYKAO	To Taste

PREPARATION

Dust over the cake

FINAL COMPOSITION

Compose the cake inside a 5cm high 16x16 square steel mold.

Start with a layer of savoiardo biscuit soaked in coffee syrup.

Lay the square of Delicrisp.

Spread a layer of about 1 cm of mascarpone mousse.

Repeat the layering as before.

Allow to cool in a blast chiller then sprinkle with HAPPYCAO.

Decorate with VANILLA BEANS and BUTTERFLY DARK DOBLA.

RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER