

TIN TIRAMISÙ

SAVOIARDO SOFFICE INGREDIENTS PREPARATION IRCA GENOISE g 500 EGGS g 500 EGG WHITES g 100 HONEY g 40

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-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
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	g 25	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
CASTER SUGAR	g 40	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.
COFFEE	g 100	

STEP 4

INGREDIENTS

WATER	g 500	
CASTER SUGAR	g 350	
JOYPASTE CAFFE'	g 15	

STEP 5		
INODEDIENTO		
INGREDIENTS		
ΗΑΡΡΥΚΑΟ	To Taste	



RECIPE CREATED FOR YOU BY FABIO BIRONDI

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER

