

Tiramisu Recipe

Serves 10 to 12 - Use a 12"x 4-1/2"x 2-1/2" inch (30 x 11 x 6 cm) loaf bread pan or any other 4 lb. (2kg) size mold. Make the day before. Tiramisu can be refrigerated up to 2 days. Do not freeze.

Ladyfinger (Sponge Cake or Biscuit cuillère)

3 egg whites, room temperature
1/4 tsp (1g) cream of tartar or lemon juice
1/2 cup (100g) granulated sugar
3 egg yolks
1/2 cup + 2 Tbsp (100g) cake flour

Coffee Syrup (This recipe is perfectly balanced and light. No sugar needed for the syrup).

1.5 cups (375ml) espresso coffee
1 lemon zest, preferably organic
1 Tbsp (15ml) dark rum or marsala (this recipe works very well without alcohol)

Mascarpone Filling

1/3 cup (60g) powdered sugar
2 ea. (100g) large fresh eggs*
8 oz (227g) mascarpone cheese
0.9 cup (225g) heavy cream

Other Ingredients

1/3 cup (50g) dark chocolate crunchy pearls (can be purchased online or at Whole Foods market)
0.4 cup (100g) lemon spread

Toppings

Grated milk chocolate, unsweetened red dutch process cocoa powder and lemon zest.

*Raw Egg Warning

Due to the slight risk of salmonella or other food-borne illness, to reduce this risk, it is recommend to use only fresh, properly refrigerated, clean grade A or AA eggs with intact shells, and avoid contact between the yolks or whites and the shell.

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