

TIRAMISÙ CAKE

Basic level

CLASSIC COFFEE AND MASCARPONE CAKE

SPONGE CAKE

IRCA GENOISE	1.000g	Whip all the ingredients in a stand mixer with a whisk for 10-12 minutes at medium-high speed. Transfer the whipped batter into greased and floured molds, then bake in a static oven at 170-190°C for 25-30 minutes.
eggs	700g	
water	200g	

COFFEE SAUCE

JOYTOPPING CAFFE'	150g	Mix JOYTOPPING COFFEE and water with a whisk.
water - (20-25°C)	500g	

TIRAMISÙ MOUSSE

LILLY TIRAMISU	200-250g	Whip the cream, water or milk, and LILLY TIRAMISÙ in a stand mixer with a whisk until you obtain a softly whipped cream-like consistency.
water or milk	200g	
liquid cream 35% fat	1.000g	

irca GROUP
Extraordinary made simple.

FINAL COMPOSITION

Cut the previously prepared sponge cake into three thin layers (maximum height 1 centimeter).
Moisten the first layer with coffee syrup and use a piping bag to spread approximately 1 centimeter of tiramisu cream that was previously prepared.
Place another sponge cake disc on top and moisten it again.
Repeat the filling process and finish with the last sponge cake disc, also soaked in coffee syrup.
Use the tiramisu cream to create a spiral pattern on the surface using a piping bag with a smooth nozzle (diameter 8-10) and dust it with HAPPYCAO.
To decorate the cake edges, break the RENO GIANDUIA LATTE chocolate into smaller pieces and pass them through a grinder, keeping the opening wide enough. Gradually close the cylinders to achieve the desired thickness of chocolate sheets.
Cut strips slightly taller than the cake and shape them along the edges of the cake.
Decorate with coffee beans.