

TIRAMISÙ (LILLY TIRAMISÙ)

Basic level

PROCEDURE

LILLY TIRAMISU	200g	Whip the cream, the water or milk and Lilly Tiramisù in planetary mixer with paddle and place a first layer of about 1,5 cm in a single portion moulds; add a layer of Savoy biscuits or sponge dough having been dipped in sugared coffee, deposit a further layer of tiramisù cream and decorate with HAPPYCAO. Place in refrigerator before consumption. Naturally, with the same procedure, it is possible to realize Bavarian creams of the desired shape.
milk or water	200g	
liquid cream 35% fat	1.000g	