

TIRAMISU'

TIRAMISÙ (LILLY TIRAMISÙ)

INGREDIENTS

LILLY TIRAMISU

milk or water - (20-25°C) liquid cream 35% fat

PREPARATION

200g Whip the cream, the water or milk and Lilly Tiramisù in planetary mixer with 200g paddle and place a first layer of about 1,5 cm in a single portion moulds; add 1,000g 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.