



# ORIGINAL TIRAMISÙ

🏠 Basic level

Recipe for preparing the Original Tiramisù.

## SAVOIARDI

Dolce Monaca

Pasteurized Whole Eggs  
egg whites  
powdered sugar

500g  
550g  
100g  
100g

- Place all the ingredients in the bowl of a stand mixer and mix manually.
- Whip with the whisk attachment for 1 minute at medium speed, scrape the bottom of the bowl, then continue for 5 minutes at high speed.
- Using a piping bag fitted with a smooth nozzle No. 12, pipe continuous parallel strips along the entire length of the parchment paper, about 10 cm high, and dust on top with powdered sugar.
- Bake in a ventilated oven at 170–180°C (338–356°F) for about 10–15 minutes with the vent open.

## CRÈME ANGLAISE

35% fat cream  
Whole Milk  
egg yolk  
granulated sugar

175g  
75g  
60g  
30g

- Bring the cream and milk to a boil.
- Pour them over the egg yolks and sugar previously mixed with a whisk, taking care not to whip the mixture.
- Heat the emulsion to 82°C (180°F), stirring continuously.
- Let cool.

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## MASCARPONE MOUSSE

crème anglaise	250g
mascarpone	250g
35% fat cream - semi-whipped	250g
<a href="#">lilly neutro</a>	50g

- Emulsify the crème anglaise and the mascarpone using a spatula.
- Separately, semi-whip the cream with LILLY NEUTRO.
- Combine the two mixtures until a smooth, velvety mousse is obtained.

## COFFEE SYRUP

water	500g
granulated sugar	500g
<a href="#">joytopping caffè</a>	1000g

- Bring the water and sugar to a boil.
- Let cool, then add the JOYTOPPING COFFEE.

## DECORATION

<a href="#">happykao</a>	qb
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- Dust the surface of the dessert.

## FINAL COMPOSITION

- Assemble the dessert in a bowl, starting with a layer of coffee-soaked sponge finger.
- Spread a layer of mascarpone mousse about 2–3 cm thick.
- Repeat the layering.
- Chill thoroughly, then dust with HAPPYKAO.
- Decorate with DOBLA decorations.



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