



FRUIT TIRAMISÙ

🏠 Basic level

Recipe for preparing the Fruit 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.
- Allow to cool.

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Extraordinary
made simple.

MASCARPONE MOUSSE

crème anglaise	250g
mascarpone	250g
35% fat cream - semi-whipped	250g
<u>lilly neutro</u>	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.

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<u>fruttidor mango</u>	qb
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- Create a layer of FRUTTIDOR MANGO between the savoiardi and the mascarpone mousse.

MANGO SYRUP

water	500g
granulated sugar	500g
ravifruit mango purée	500g

- Bring the water and sugar to a boil, let cool, then add the MANGO PUREE.

FINAL COMPOSITION

- Assemble the dessert in a bowl, by creating a layer of savoiardi soaked in mango, then add FRUTTIDOR MANGO and spread a layer of mascarpone mousse about 2–3 cm thick.
- Repeat the layering.
- Chill thoroughly and decorate with DOBLA decorations.



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