



TIRAMISU'

INGREDIENTS

1 cup of coffee
room temperature
500 g mascarpone cheese
4 egg yolks whipped with sugar
4 tablespoons of sugar
3 egg whites whipped to stiff peaks
Gold saiwa biscuit base
1 bar of dark chocolate
1 bar of white chocolate

OPTIONAL

1 small glass of liqueur for desserts

INSTRUCTIONS

In two separate bowls, beat the yolks with the sugar and beat the whites until stiff.

Add the melted white chocolate to the mascarpone cheese and mix everything together until a smooth cream is obtained.

If the cream is too liquid add another 200 g mascarpone.

If the cream is too firm, beat another whole egg.

Pour the espresso in a shallow dish.

Quick dip each biscuits in the espresso.

Line some of them in the bottom of a glass.

Spread over half of the cream.

Cover with the remaining biscuits and spread over the remaining cream.

Add chopped dark chocolate to each layer.

Chill in the fridge from 2 to 4 hours.