



INDIVIDUAL AND LARGE TIRAMISUS FOR SHARING



RECIPE CREATED BY SÉBASTIEN FARÉ



Individual and large tiramisus for sharing

Original recipe by Sébastien Faré

Recipe for 8 people

TIRAMISU

1 L Elle & Vire Professionnel® Tiramisu Dessert Base

8 sponge fingers
150 g strong coffee
10 g sugar
Cacao powder
Chocolate curls

Pour the tiramisu mixture into the bowl of a mixer. Whisk on a high speed for 4 to 5 minutes. The mixture should double in volume.
Mix coffee and sugar together.

Individual tiramisu

Place in a piping bag fitted with a round tip. Pipe the first layer of the mixture on the bottom of the dish. Soak the sponge fingers in slightly sweetened coffee. Drain and arrange them on the first layer of tiramisu. Pipe dots on top of the sponge fingers. Put in the fridge for 2h.
Sprinkle with cocoa powder and a few chocolate curls.

Tiramisu for sharing

For the large tiramisu, pipe the first layer of the mixture on the bottom of the dish. Add the sponge fingers soaked in coffee. Pipe the tiramisu mixture on top of the sponge.
Place in the fridge for 2h.
Sprinkle with cocoa powder.



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