



Ingredients

For the cream (pâte à bombe + mascarpone/cream):

87 g egg yolks (= 5 large yolks)

112 g granulated sugar

50 g water

125 g heavy cream (33–35%),
cold

120 g mascarpone, slightly
chilled

For the soak (coffee syrup):

250 g Americano (strong
brewed coffee)

87 g sugar

50 g Amaretto liqueur

For the top layer:

100 g dark chocolate (60%
cocoa preferred)

Extras:

200–250 g savoirdi
(ladyfingers)

Unsweetened cocoa powder
for dusting

Tiramisu

 1 cake

 Preparation time: 30 minutes
Resting time: 8h

REALIZATION

1. For the pâte à bombe whisk egg yolks until pale and airy.
2. Heat sugar and water in a small saucepan until 118–121 °C (245–250 °F).
3. Slowly pour the hot syrup over the whisking yolks and continue whisking until thick, glossy, and cooled to room temperature (about 5–7 minutes).
4. Apart combine mascarpone and cream together with a whisk
5. Gently mix the pâte à bombe into the mascarpone mix.
6. Fold it carefully the mixture until smooth and airy.
7. For the coffee soak heat the coffee, dissolve the sugar completely, and let it cool.
8. Add Amaretto once cooled, and keep at room temperature.
9. Quickly dip each ladyfinger into the coffee syrup (just 1–2 seconds per side).
10. Arrange a first layer of soaked ladyfingers in the tin, then spread half of the cream.
11. Add another layer of soaked biscuits, then spread the remaining cream evenly.
12. Let it cool in the fridge until become stable.
13. Melt 100 g dark chocolate over a bain-marie or in short microwave bursts until smooth.
14. Pour the melted chocolate evenly over the top of the tiramisu, spreading it into a thin, even layer.
15. Chill in the fridge until the chocolate hardens completely (about 30–45 minutes).
16. Once the chocolate is firm, dust with a little cocoa powder before serving.
17. Chill at least 6–8 hours (or overnight).
18. Best served cold, ideally the next day.