



# Tiramisù

A RECIPE BY EAT & WALK ITALY

## Ingredients

- 300 g savoiardi biscuits
- 6 Eggs medium size (about 350 g), as fresh as you can
- 500 g mascarpone cheese
- 230 g sugar
- 4 full cups of coffee
- Bitter cocoa powder for the top

**Preparing time 30 min**

**Serves 4**

## Directions

- Carefully separate the egg whites from the yolks. With the electric whips, mix the yolk well first, adding half of the total amount of sugar you have until it is lighter and fluffy.
- Add gradually the mascarpone cheese and mix on until it is dense and compact cream. Save it for later.
- Clean your electric whips because you have to mix the egg white with the other half of the sugar. The result will be firm, till moving up and down the bowl the cream will not move!
- Gradually, spoon by spoon, add the white egg cream with the yolk cream made earlier: mix properly softly from top to bottom.
- Once ready, get a generous spoon of cream for the base of your tiramisù in a baking dish size around 30x20 cm.
- Soak for few seconds the savoiardi biscuits both sides into the coffee already cold and sweetened as you prefer (we add only one coffee-spoon for cup).
- Distribute the soaked savoiardi on the top of the cream, all in the same direction and level it. Add again on the top the cream, then the savoiardi and keep going on the same till you will made the layers that you like. Give more attention on the last layer of cream, since will be the presentation of your tiramisù.
- Put on the top the bitter cocoa powder.
- Put the tiramisù in the fridge for at least a couple of hours