

Siphon Tiramisu

Recipe for 4

Description

A classic Italian dessert that will amaze many, with an unusual technique.

Note

For this recipe you can add fruits according to the season. In this case, replace the coffee syrup by the corresponding fruit coulis.

Ingredients

Mascarpone cream

- 500 Gr Mascarpone cheese
- 150 Gr Sugar
- 5 Unit(s) Egg yolk
- 300 Berries 35% whipping cream

Coffee reduction

- 4 Portion(s) Espresso café
- 100 Gr Sugar

Ladyfinger Crumble

- 8 Unit(s) Lady fingers
- 20 Berries Cocoa powder

Preparation

- Preparation time **40 mins**
- Resting time **30 mins**

Mascarpone cream

Blanch the egg yolks in bowl of powder with the sugar, until a smooth ribbon is obtained, after incorporating the mascarpone and with a spoon, mix well to obtain an omogeneous cream. Pour the cream into the kitchen siphone, finish with 35% cream, close the siphon and add two gas capsules. Shake the siphon hard with your mouth down. Leave to rest in the fridge in an orizontal position for 30 min.

Coffee reduction

Pour the sugar into a small saucepan, heat and let it become fluid, add the coffee and mix with a whisk.

Bring to a boil and then reduce by half.

Ladyfinger Crumble

Crush the ladyfinger cookies in a bowl in your hands,

Spread them out on a baking sheet, put them in the oven for 3 to 4 minutes.

Plating of the dish

Pour the mascapone mousse with the siphon into a verrine, then place the crumble on top and the coffee reduction.

Sprinkle with cocoa powder.

Bon appétit!