

Tiramisù verrine, pears in syrup, speculos - Virtual Workshop Version

Recipe for 2

Description

A quite simple recipe that is sure to be a success.

Note

You can easily switch the pears for another type of fruit to your liking.

Ingredients

Tiramisù cream

- 150 Ml 35% whipping cream
- 75 Gr Mascarpone cheese
- 1 Unit(s) Egg yolk
- 30 Gr Sugar

Garnish

- 1 Unit(s) Pear in sirop
- 6 Unit(s) Speculoos biscuits

Preparation

- Preparation time **30 mins**

Things to do before the workshop

Ingredients

Make sure that you have all the ingredients ready.

Open the can of pears.

Equipment list

1 cutting board, 1 paring knife
1 mixing bowl
2 Verrines or glasses
Kitchen towels, tablespoons (tasting)
1 spatula

Preparation

Cut the pear into small cubes.

Break into pieces the biscuits.

Tiramisù cream

In a bowl, mix the egg yolks with the sugar and whisk until your mixture whitens. Add the mascarpone and cream and whisk the mixture until it becomes a nice firm cream.

Plating

Put half of the mascarpone cream in the bottom of the verrines, then add all of the diced pears over. Cover the pears with the rest of the cream and finish with the crumbled biscuits.

Bon appétit!