

# Vacherin style tiramisu cream, red berry coulis |

**Recipe for 12 tapas**

## **Description**

Presented like a jam in a glass jar. The bottom is lined with tiramisu cream, covered with a nice red fruit coulis, topped with pieces of meringue and berries.

## **Ingredients**

### Mascarpone cream

- 400 Ml 35% whipping cream
- 200 Gr Mascarpone cheese
- 1 Unit(s) Egg yolk
- 60 Gr Sugar

### meringue

- 60 Gr Egg white
- 35 Gr Sugar
- 40 Gr Icing sugar

### Red berry coulis

- 125 Ml Strawberry in purée
- 225 Ml Raspberry puree
- 250 Gr Strawberry
- 125 Gr Raspberries
- 12 Scoop(s) Vanilla ice cream

## **Preparation**

- Preparation time **60 mins**

### Mascarpone 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. Transfer the mascarpone cream to a pastry bag and fill in the bottom third of the glass jar.

### Meringue

Beat the egg whites until stiff, tighten them with sugar then hand stir in the sifted powdered sugar. With a pastry bag and a plain tip, make small meringue balls on a baking sheet lined with parchment paper. Preheat your oven to 90°C (194°F), bake for about 1 hour 30 minutes. Once cooled, you can crush the meringue slightly or leave them as is if your balls are not too big.

### Red berries coulis

Mix the fruit purees.

Wash and cut the fresh fruits.

### Plating

In a glass jar or masson jar with the tiramisu cream in the bottom, place a nice scoop of vanilla ice cream. Garnish with the red berry coulis, fresh fruits and little meringue chips.

**Bon appétit!**