



## TIRAMISÙ CRISP

CLASSIC CAKE OF THE ITALIAN TRADITION WITH CRUNCHY INSERT

DIFFICULTY LEVEL



### SAVOIARDO BISQUIT

#### INGREDIENTS

IRCA GENOISE

EGGS

TYPE 00 WHITE FLOUR

g 1000

g 800

g 100

#### PREPARATION

Whip all the ingredients in a planetary mixer for 10-12 minutes.

Spread on 40x60 trays ,with baking paper or silicone mat, at 0,5cm and bake for 8-10 minutes at 200 ° C.

Cut into squares 16x16 cm.

### CRÈME ANGLAISE

#### INGREDIENTS

LIQUID CREAM 35% FAT

FULL-FAT MILK (3,5% FAT)

EGG YOLK

CASTER SUGAR

g 175

g 75

g 60

g 30

#### PREPARATION

Bring the cream and milk to the boil and pour over the egg yolks and sugar previously mixed with a whisk.

Bring to 82 ° C, mixing continuously.

Let it cool down.

## MASCARPONE MOUSSE

### INGREDIENTS

CREME ANGLAISE	g 250
MASCARPONE CHEESE	g 250
LIQUID CREAM 35% FAT	g 250
LILLY NEUTRO	g 50

### PREPARATION

Emulsify, with the help of a spatula, the crème anglaise and mascarpone.

Half whip the cream with neutral Lilly.

Combine until you get a velvety mousse.

## CRUNCHY INSERT

### INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL	To Taste
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### PREPARATION

Melt the PRALIN DELICRISP in the microwave and spread it between two sheets of baking paper forming a layer of about 2 mm.

Chill in the refrigerator for at least 1 hour.

Cut into 16 cm squares and keep them in the freezer.

## COFFEE SYRUP

### INGREDIENTS

WATER	g 500
CASTER SUGAR	g 500
JOYTOPPING CAFFE'	g 1000

### PREPARATION

Bring the water and sugar to boil, allow to cool and then add the Joytopping Caffè.

## DECORATION

### INGREDIENTS

HAPPYKAO	To Taste
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### PREPARATION

Dust over the cake

## FINAL COMPOSITION

Compose the cake inside a 5cm high 16x16 square steel mold.

Start with a layer of savoiardo biscuit soaked in coffee syrup.

Lay the square of Delicrisp.

Spread a layer of about 1 cm of mascarpone mousse.

Repeat the layering as before.

Allow to cool in a blast chiller then sprinkle with HAPPYCAO.

Decorate with VANILLA BEANS and BUTTERFLY DARK DOBLA.

## RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER