



## TIN TIRAMISÙ

### SAVOIARDO SOFFICE

#### INGREDIENTS

IRCA GENOISE	g 500
EGGS	g 500
EGG WHITES	g 100
HONEY	g 40

#### PREPARATION

Beat all the ingredients together in a mixer at medium speed for 10-12 minutes, by using a piping-bag lay striped connected, on a tray with baking paper, with a thickness of 12 mm., then bake for a brief time at 200-220°C with the valve closed. After baking, leave to cool for several minutes, then cover with plastic sheets to avoid drying out, and refrigerate until it is to be used.

### MOUSSE AL TIRAMISÙ

#### INGREDIENTS

LIQUID CREAM 35% FAT	g 500
LILLY TIRAMISU	g 100
MILK 3.5% FAT	g 150

#### PREPARATION

Beat all the ingredients together in a mixer at medium speed for 10-12 minutes, by using a piping-bag lay striped connected, on a tray with baking paper, with a thickness of 12 mm., then bake for a brief time at 200-220°C with the valve closed. After baking, leave to cool for several minutes, then cover with plastic sheets to avoid drying out, and refrigerate until it is to be used.

### GELATINA AL CAFFÈ

#### INGREDIENTS

RIFLEX POWDER NEUTRAL	g 25
CASTER SUGAR	g 40
COFFEE	g 100

#### PREPARATION

Beat all the ingredients together in a mixer at medium speed for 10-12 minutes, by using a piping-bag lay striped connected, on a tray with baking paper, with a thickness of 12 mm., then bake for a brief time at 200-220°C with the valve closed. After baking, leave to cool for several minutes, then cover with plastic sheets to avoid drying out, and refrigerate until it is to be used.

#### STEP 4

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##### INGREDIENTS

WATER	g 500
CASTER SUGAR	g 350
JOYPASTE CAFFE'	g 15

#### STEP 5

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##### INGREDIENTS

HAPPYKAO	To Taste
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**RECIPE CREATED FOR YOU BY FABIO BIRONDI**

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER