

Presents

TIRAMISÙ

recipe by Marta Giorgetti, Head Chef of Chocolate Academy Milano since 2017

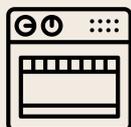
The technical qualities of the Cocoa Barry cocoa powder help to prepare the perfect tiramisù.

1 COCOA LADYFINGERS

Egg yolks	400 gr	Pastry flour	170 gr
Sucrose (I)	120 gr	Corn starch	170 gr
Egg whites	600 gr	Plein Arome cocoa powder (Cacao Barry)	140 gr
Sucrose (II)	400 gr		



Mix the powders and sift them.



Spread about 1800 g of mixture
on a 56 x 36 x 2 cm mat.
Cook at 210°C, with the valve closed.

1



Lightly whip the egg yolks with the sucrose (I).

Separately, whip the egg whites with the sucrose (II)
until stiff peaks form.

2



Fold the whipped egg yolks into the
whipped egg whites.

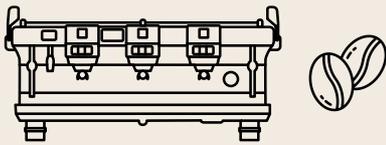
Gently fold in the powders.

3

4

2 DIP

Espresso coffee	288 gr	Glucose syrup 40 de	135 gr
Water	58 gr	Plein Arome cocoa powder (Cacao Barry)	19 gr



RANCILIO
SPECIALTY

Make espresso coffee with the Rancilio Specialty RS1

1



In a saucepan, bring the water, glucose syrup and cocoa powder to the boil.

2



Add the espresso coffee and mix well.

3

3 MASCARPONE CREAM

Pasteurised egg yolks	170 gr	170 bloom gelatine	10 gr
Sucrose	340 gr	Water	50 gr
Mascarpone*	1000 gr	Cream	50 gr

*We recommend using mascarpone with over 40% fat.

1



Whip the egg yolks with the sucrose, then add the mascarpone and continue whipping until the mixture is frothy but not too firm.

2



Separately, heat the gelatine hydrated in the cream.

3



Add the gelatine to the whipped mixture, diluting it first in a small amount of mixture.

4

PREPARATION

1



Cut the ladyfingers into regular 2 x 2 x 2 cm cubes.

2



Delicately moisten the ladyfingers in the dip and set aside.

3



Pour the mascarpone cream in a 3.5 cm cubic silicone mould, then insert a ladyfinger cube.

Chill.

4



Remove from the mould and skewer from the bottom with a toothpick.

Sprinkle the Decor cocoa powder (Cocoa Barry) on all sides, except the bottom.

Garnish with a chocolate arrow.



In Collaboration with:

