

# TIRAMI/SÙ

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

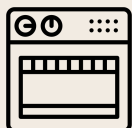
The technical qualities of the Cocoa Barry cocoa powder help to prepare the perfect tiramisù.

## 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

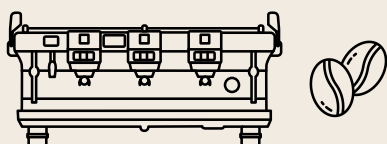
135 gr

Water

58 gr

Plein Arome cocoa powder  
(Cacao Barry)

19 gr

RANCILIO  
SPECIALTYMake 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

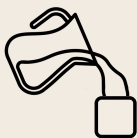
## PREPARATION

1



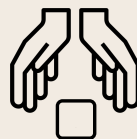
Cut the ladyfingers into regular 2 x 2 x 2 cm cubes.

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: