

PICCABULLA
presents

THE RECIPE OF TIRAMISU'

500 g (1.1 lbs) Mascarpone Cheese

6 egg yolks

250 g (0.55 lbs) sugar

3 egg whites

1 o 2 teaspoons of rum (or other liquor) “if you are an adult!”

A pinch of salt

1 package of Savoiardi (sponge fingers) biscuits (british english) / cookies (american english)

1 cup espresso coffee

Cocoa powder

PREPARATION:

Beat egg yolks and sugar at high speed in a bowl

Add the mascarpone and mix well.

Beat egg whites until foam, adding a pinch of salt and pour into the bowl.

Dip the Savoiardi into coffee and pour in a pan.

Layer some of the mascarpone cream over biscuits.

Repeat all layers.

Top with unsweetened cocoa powder.

Refrigerate at least 2 hours and serve cold.

THE PICCABULLA TRICK:

To make the recipe lighter instead of the Savoiardi use Pavesini.

Same thing for mascarpone which can be replaced by ricotta.