

EASY TIRAMISU BY YANN COUVREUR

The Recipe

<https://cuisinedaubery.com/recipe/the-simple-tiramisu/>

French chef Couvreur gives us here a fast recipe to make a delicious Tiramisu !

Chef: Yann Couvreur

Servings: 7

Preparation Time: 30 Minutes

Ready in: 2 H

Yield: 7 assiettes de 11 cm x 8 cm

Skill: Easy Level

Cuisine: Italian Cuisine

Courses: Plated Dessert, Dessert, Layer Cake, Tiramisu

Ingredients

For 7 individual servings, 4.33" (or 4 21/64" or 11 cm) x 3.14" (or 3 5/32" or 8 cm) in size

*Biscuits

14 Ladyfingers Dry Italian ladyfingers

*Mascarpone Cream

2 Eggs 1/4 Cup or 100 grams

1/3 Cup Sugar (83 grams)

3/4 Cup Mascarpone Cheese (200 grams)

1 Cup Whipping Cream (200 grams)

1 Vanilla Bean

*Syrup

1 Cup Coffee (210 grams)

2 Tablespoons Almond liquor (23 grams) Amaretto Liquor

1 tablespoon of Vanilla Extract

*Topping

some Cocoa Powder

For 3 servings, 4.33" (or 4 21/64" or 11 cm) x 3.14" (or 3 5/32" or 8 cm) in size

*Biscuits

7 Ladyfingers Dry Italian ladyfingers

*Mascarpone Cream

1 Egg 2 Tablespoons or 50 grams

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3 Tablespoons Sugar (41.5 grams)
1/2 Cup Mascarpone Cheese (100 grams)
1/2 Cup Whipping Cream (100 grams)
1/2 Vanilla Bean
*Syrup
1/2 Cup Coffee (105 grams)
2 teaspoons Almond liquor (11.5 grams) Amaretto Liquor
1/2 tablespoon of Vanilla Extract
*Topping
some Cocoa Powder

For 10 servings, 4.33" (or 4 21/64" or 11 cm) x 3.14" (or 3 5/32" or 8 cm) in size

*Biscuits
21 Ladyfingers Dry Italian ladyfingers
*Mascarpone Cream
3 Eggs 1/3 Cup or 150 grams
1/2 Cup Sugar (124.5 grams)
1 1/4 Cup Mascarpone Cheese (300 grams)
1 1/3 Cup Whipping Cream (300 grams)
1 1/2 Vanilla Beans
*Syrup
1 1/2 Cup Coffee (315 grams)
2 Tablespoons Almond liquor (34.5 grams) Amaretto Liquor
1 1/2 tablespoons of Vanilla Extract
*Topping
some Cocoa Powder

For 14 servings, 4.33" (or 4 21/64" or 11 cm) x 3.14" (or 3 5/32" or 8 cm) in size

*Biscuits
28 Ladyfingers Dry Italian ladyfingers
*Mascarpone Cream
4 Eggs 1/2 Cup or 200 grams
3/4 Cup Sugar (166 grams)
1 1/2 Cup Mascarpone Cheese (400 grams)
1 3/4 Cup Whipping Cream (400 grams)
2 Vanilla Beans
*Syrup
1 3/4 Cup Coffee (420 grams)
3 Tablespoons Almond liquor (46 grams) Amaretto Liquor
2 tablespoons of Vanilla Extract
*Topping
some Cocoa Powder

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Steps

Le Beccherie

Piazza Ancilotto, 9

31100 Treviso TV, Italy

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The syrup

1. Make a good espresso (otherwise regular coffee), to get 1 Cup or 210 g of Coffee
2. Mix the Coffee (1 Cup or 210 g), the Vanilla Extract (1 tablespoon), and the Almond liquor (2 Tablespoons or 23 g)
3. Refrigerate

The ladyfingers

For the Ladyfingers (14), I recommend to purchase the Italian brand "Pavesini", or any other brand You may as well make your own ladyfingers : The recipe is [HERE](#)

4. Dip the Ladyfingers (14) in the syrup
5. Do not soak too long ! Just dip lightly otherwise they will crumble or even "melt"
6. Place in individual plates
7. Refrigerate

The Cream

8. Start with the Mascarpone Cream :in a bowl, pour the Mascarpone Cheese (3/4 Cup or 200 g) and the Whipping Cream (1 Cup or 200 g) that must be very cold, and whip
9. You may use either a stand mixer (like a Kitchen Aid appliance) or an electric beater
10. Do not overwhip the cream! This would make it difficult to incorporate
11. Put aside in the fridge
12. In a separate bowl, pour the Eggs (2), the Sugar (1/3 Cup or 83 g) and the seeds of the Vanilla Bean (1)
13. Whip for 10 minutes
14. As a result, you need to get a very fluffy liquid, almost white
15. We need to incorporate both liquids
16. Do not whip ! It would destroy the beaten eggs
17. You need to gently "fold" into the batter with a rubber spatula

Assembling

18. Use a Pastry Bag, otherwise just use a spoon to fill your individual plates
19. Fill your individual plates
20. Sprinkle with Cocoa Powder (this will avoid the cream turning yellow)
21. Refrigerate for about 2 hours or more