

THE EASY 10 MINUTE CLASSIC TIRAMISU RECIPE

The Recipe

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The Easy 10 Minute Classic Tiramisu Recipe

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 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 Best choice is Italian ladyfingers called "savoiard"i

*Mascarpone Cream

4 Eggs 1/2 Cup or 200 grams

1/3 Cup Sugar (80 grams)

1 1/2 Cup Mascarpone Cheese (360 grams)

*Syrup

1 Cup Coffee (200 grams)

2 teaspoons Sugar (12 grams)

*Optional

2 Tablespoons Almond liquor (25 grams)

1 Tablespoon Kahlua Liquor (20 grams)

1 tablespoon of Vanilla Extract

*Topping

some Cocoa Powder

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

*Biscuits

15.7 Ladyfingers Best choice is Italian ladyfingers called "savoiard"i

*Mascarpone Cream

3 Eggs 1/3 Cup or 150 grams

THE EASY 10 MINUTE CLASSIC TIRAMISU RECIPE

1/4 Cup Sugar (60 grams)

1 Cup Mascarpone Cheese (270 grams)

*Syrup

2/3 Cup Coffee (150 grams)

1 teaspoon Sugar (9 grams)

*Optional

1 Tablespoon Almond liquor (18.7 grams)

1 Tablespoon Kahlua Liquor (15 grams)

3/4 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

10.5 Ladyfingers Best choice is Italian ladyfingers called "savoiardi"

*Mascarpone Cream

2 Eggs 1/4 Cup or 100 grams

3 Tablespoons Sugar (40 grams)

3/4 Cup Mascarpone Cheese (180 grams)

*Syrup

1/2 Cup Coffee (100 grams)

1 teaspoon Sugar (6 grams)

*Optional

2 teaspoons Almond liquor (12.5 grams)

2 teaspoons Kahlua Liquor (10 grams)

1/2 tablespoon of Vanilla Extract

*Topping

some Cocoa Powder

Steps

The Cream

1. Start with the Mascarpone Cream : Separate the 4 egg whites and yolks
2. Whisk on high speed the 4 Egg Yolks and the Sugar (1/3 Cup or 80 g)
3. You may use either a stand mixer (like a Kitchen Aid appliance) or an electric beater
4. Whisk for 5 minutes until the batter is light in color and airy
5. Add in the Mascarpone Cheese (1 1/2 Cup or 360 g) and whisk until smooth
6. In another bowl, beat the 4 Egg Whites, but not too firm
7. Transfer the beaten egg whites into the cream bowl
8. Do not whisk ! You would destroy the egg whites texture

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9. You need to gently "fold" into the batter with a rubber spatula

The ladyfingers

I recommend the Italian brand "Pavesini" for the Ladyfingers (21)

The syrup

10. For the syrup, simply mix and stir the Coffee (1 Cup or 200 g), the Sugar (2 teaspoons or 12 g) and the Vanilla Extract (1 tablespoon)

11. Optionally, you may add in the Almond liquor (2 Tablespoons or 25 g) (Amaretto) and the Kahlua Liquor (1 Tablespoon or 20 g)

12. Dip into the syrup the Ladyfingers (21)

13. You may want to use Italian ladyfingers called "savoardi" : they are the best choice for tiramisu

14. Do not soak ! Just dip lightly

Assembling

Place those soaked biscuits into individual plates

15. Pour in the cream into those plates

16. Spread the cream with an offset Icing Spatula

17. Sprinkle with Cocoa Powder (will avoid the cream to turn yellow)

18. Refrigerate for about 2 hours or more