

Tiramisu (For 6 person)

Stuffing

- 1 egg
- 1 yolk of an egg
- 70g sugar
- 250g mascarpone
- 1 teaspoon Rum
- 1 Eggmarsala
- 50 ml whipped cream



Another

- 12 pieces sponge finger
- 4 Espressi or 150 ml strong coffee

- Melt yolk of an egg and egg with sugar foamily (heat in a wather-bath with 82°C, then stir cold)
- Put mascarpone, Rum and Eggmarsala to the egg-mass. At least fold in the whipped cream.
- Put the sponge finger in any form, saturate with coffee and put a little pit of the mascarpone sauce on it. Put a other layer of sponge finger on it, saturate with coffee and cover with the rest of the cream
- Put the Tiramisu in the fridge to cool and sprinkle before serve with cacao

Tip

- Instead of sponge finger, you can use also biscuit roulade.
- It is recommended to use pasteurized eggs.

