

BLACKBERRY TIRAMISU

🕒 10 Between ☕ Medium

MATERIALS

Blender
Small Glass Container
Glass Espresso Cup
Siphon
Gas Cartridges

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Amaretto 🍷
4 cl

Mascarpone 🍦
15 cl

Cream 🥛
15 cl

Blackberry 🍷
3 Unit

Cocoa Powder 🍫
0.5 Tea Spoon

Tiramisu Biscuit 🍪
1.5 Unit

Vanilla Cream Dessert 🍦
2 Tablespoon

Tributo a Palermo Capsule 🍷
1 Unit

INSPIRATIONS



HOW TO MAKE !

STEP 01

Soak 1 ½ tiramisu biscuit in the amaretto or amaretto syrup and put it in a small glass

STEP 02

Add 2 tablespoons of vanilla cream dessert

STEP 03

Put the glass in the fridge

STEP 04

Add some blackberries

STEP 05

Prepare the tiramisu cream (half mascarpone and half cream mixed 5 seconds in a blender)

STEP 06

Put the resulting cream in a siphon

STEP 07

Put the cream on top of the blackberries and sprinkle with some cocoa powder

STEP 08

Serve with a Tributo a Palermo coffee