

TIRAMISU WITH COFFEE SOAKED LADYFINGER BISCUITS AND CANDIED GINGER

🕒 15 min.

👤 Easy



MATERIALS

Several Bowls

Wide Tulip Dishes

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Capsules Of Grand Cru Fortissio

Lungo Or Ristretto Or Ristretto

Decaffeinato

250 G Of Mascarpone Cheese

8 Ladyfinger Biscuits

150 G Of Soft Candied Ginger

Tablespoons Of Caster Sugar

Egg

Cocoa Powder

INSPIRATIONS



LET'S MAKE IT!

- Finely slice the ginger and set aside the eight largest pieces Separate the yolk from the egg white Beat the egg white into soft peaks and set aside Beat the egg yolk with the sugar, add the mascarpone and then fold in the beaten egg white Prepare the coffee in a bowl and soak the biscuits Prepare the dessert in wide tulip dishes, alternating a layer of coffee soaked biscuits covered with slices of candied ginger with a layer of mascarpone Finish with a layer of mascarpone Leave to cool in the refrigerator for 20 minutes Just before serving, sprinkle with cocoa powder and decorate with the eight larger candied ginger slices shaped into cones