

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 / 9.5 Oz Of Mascarpone
Cheese

8 Ladyfinger Biscuits

150 G / 9 Oz 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