

COCONUT AND FIG TIRAMISU | REVIVING ORIGINS CONGO ORGANIC | BY CLAUDE BOSI

  Easy



HOW TO MAKE !

MATERIALS

Electric Whisk
3 Large bowls
Metal spoon
Syphon Gun
2 Saucepans

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

- large free-range eggs  6 Pieces
- Caster Sugar  200 g
- Mascarpone  250 g
- Double Cream  250 ml
- Congo Organic espresso  250 ml
- Amaretto  170 ml
- Congo Organic espresso  3 Dash
- Coconut milk  500 g
- Fig  1 kg
- Brown sugar  150 g

STEP 01 TIRAMISU MIX

1. In a large bowl, whisk the egg yolks and sugar together with an electric whisk until pale and creamy. Mix the mascarpone and coconut milk into the egg mixture until well combined. 2. In a separate bowl, whip the double cream until soft peaks form when the whisk is removed. With a metal spoon, fold the whipped cream into the mascarpone, egg and sugar mixture. 3. In another very clean bowl, whip the egg whites until soft peaks form when the whisk is removed. Fold lightly into the mascarpone, cream and egg mixture. 4. Blend to a smooth puree and pass through into a syphon gun. Chill in the fridge.

STEP 04 TO SERVE

1. Take a bowl or glass and put ladyfinger biscuits at the bottom and put 30g of the fig compote on top as the base. 2. Drizzle several tbsp. coffee syrup. 3. Release 2-3 tiramisu emulsions from the gun. 4.


STEP 02 FIG COMPOTE

In a saucepan on the stove top, cook the figs with the brown sugar and water. Stew slowly until you reach a compote consistency. Put in the fridge.

STEP 03 COFFEE SYRUP

Bring to the boil the amaretto, coffee and sugar. Burn off the alcohol. Add the 25g cornflour. Cook for 5 minutes / until dissolved. Save in the fridge.


Water 
5 ml

Congo Organic espresso 
1

Sugar 
300 g

Cornflour 
25 g

Toasted ladyfinger biscuits 
40 Pieces

Amaretto 
250 g

Roughly crush the biscuits, and sprinkle over. 5. Dust with powdered Nespresso RO Organic Congo coffee 6. Drizzle with 1 tbsp. coffee syrup.

INSPIRATIONS

