



LAURENT DUCHÊNE - MOF

## TIRAMISU

Recipe for one 60 x 40 cm / 4cm - high frame

### Ingredients

#### SPONGE

535 g egg whites  
465 g caster sugar  
325 g egg yolk  
28 g caster sugar  
225 g flour (type T65)  
225 g potato starch

#### COFFEE SOAKING SYRUP

550 g 30 baume syrup  
220 g water

**120 g Pure Arabica Colombian coffee extract**

#### MASCARPONE CREAM

1600 g mascarpone  
1600 g cream  
510 g whipped egg whites  
510 g sugar  
190 g water  
40 g gelatine  
240 g water

### Preparation

#### SPONGE - recipe for 2 trays of 900 g

Cream the egg yolks with the sugar for 10 minutes.

Whip the egg whites with the sugar.

Fold the yolk/sugar mixture in, along with the dry ingredients.

Weigh out 900 g per tray. Bake for 11 mins at 170°C.

#### COFFEE SOAKING SYRUP - recipe for 2 trays

Mix together all the ingredients. Soak the biscuits on both sides

(445 g per tray) then freeze them so that you can move them

around if needed.

#### MASCARPONE CREAM - recipe for 1 60 x 40 cm frame

Heat the sugar and water to 117°C. When the sugar is at 110°C,

put the eggs in the stand mixer and whip at full speed.

When the sugar reaches 117°C, pour it over the whipped eggs

and whip for 10 minutes, gently heating the bowl with

a blowtorch as you do, then cool to 30°C.

Whip the cream and mascarpone until foamy.

Melt the gelatine at 35°C and incorporate the pâte à bombe.

Pour the pâte à bombe onto the mascarpone cream

and delicately fold in with a spatula.

#### TO ASSEMBLE

Assemble upside down in a 60 x 40 cm / 4cm-high frame,

on a sheet of acetate. Pour in 2.2 kg of mascarpone cream.

Leave to set in the fridge for 15 minutes.

Place a sheet of biscuit on top and soak both sides.

Pour in 2.2kg. Leave to set in the fridge for 15 minutes.

Cut out and place the second sheet of biscuit on top,

soaking both sides. Blast freeze, cut up and sprinkle

with cocoa powder.

### Associated products



EXTRACT  
PURE ARABICA  
COLOMBIAN COFFEE