

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



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