

PROVA
Gourmet



TIRAMISU
Colombian Coffee Extract

TIRAMISU

Colombian Coffee Extract



INGREDIENTS

LADY FINGER

330 g Egg whites
236 g Caster sugar
189 g Egg yolks
123 g Strong white flour
123 g Potato starch

COLOMBIAN COFFEE SYRUP

233 g Caster sugar
233 g Water
35 g **Colombian Coffee Extract**
- Prova Gourmet

COLOMBIAN COFFEE MASCARPONE MOUSSE

725 g Whipping cream (35% fat)
725 g Mascarpone
145 g Caster sugar
362 g Whole eggs
43 g **Colombian Coffee Extract**
- Prova Gourmet

DECORATION

100 g Cocoa powder (22%-24% fat)

PREPARATION

For 20 portions

LADY FINGER

Whisk the room temperature egg whites and stiffen them with the caster sugar, then add the egg yolks. Gently fold in the sifted powders using a spatula. Bake at 190 °C.

COLOMBIAN COFFEE SYRUP

Boil all the ingredients in a saucepan.

COLOMBIAN COFFEE MASCARPONE MOUSSE

Weigh the ingredients into the bowl of a stand mixer. Set aside in the refrigerator for one hour. Whisk the mixture.

ASSEMBLY

Place a lady finger disc in the bottom of a small glass, then drizzle generously with the Colombian coffee syrup. Pipe the Colombian coffee mascarpone mousse on top, then sprinkle with cocoa powder.

