

## Raciones para 1

12/16  
Ladyfingers  
1  
Cup of espresso  
2 tablespoons  
Liqueur coffee (optional)  
1/4 teaspoon  
Ground cinnamon  
500 g  
Mascarpone  
1 tablespoon  
Liquid vanilla  
6 tablespoons  
Coconut sugar or another sweetener  
20 g  
Almond flour  
25 g  
Dark cocoa powder  
3 tablespoons  
Olive oil or olive coconut  
20 g  
Coconut sugar or raw cane sugar  
1 teaspoon  
Liquid vanilla (for the top of the soil)

- 1 First, prepare the edible soil with cocoa, the top of the tiramisu. Put almond flour, cocoa, sugar and vanilla in a bowl. Stir and add olive oil gently, keep stirring the mix. We are looking for a wet sand texture. Set aside.
- 2 Pots: Wash them and place parchment paper inside every individual pot, in case you don't want your tiramisu to be in touch with the clay.
- 3 Prepare a coffee, add sugar to taste, add cinnamon, and liqueur, and set aside to cool.
- 4 Place mascarpone in a bowl. Add vanilla and sugar, whisk gently.
- 5 Soak the ladyfingers, place them at the bottom of the pot. Cover with cheese cream. Make a new ladyfingers layer, and add the mascarpone to finish tiramisu.
- 6 Cover trampantojo with cocoa soil we did in the first place.
- 7 Decorate our trampantojo with some mint leaves or fresh peppermint. Store in the refrigerator before serving.

## Chef's Notes

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<https://cookinglovers.teka.com/es/receta/trampantojo-macetas-de-tiramisu-y-tierra-de-cacao/>

**COOKING**  
**LOVERS** 