

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 the 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

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

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