Tiramisu pot with edible soil

Raciones para 1

- ❏ 12/16 Ladyfingers
- ❏ 1 Cup of expresso
- ❏ 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/en/receta/trampantojo-macetas-de-tiramisu-y-tierra-de-cacao/