Chocolate and coffee tiramisu



Consejo del chef

Repeat with the layers until you fill the glass and garnish with half a ladyfinger and dark chocolate sprinkles.

Raciones para 3

- ❏ **4** Egg
- ❏ **100 gr** Sugar
- ❏ **450 gr** Mascarpone cheese
- ❏ **150 gr** Cocoa
- ❏ Sponge cake layers
- ❏ **1** Long espresso cup of coffee
- ❏ Ladyfingers
- ❏ Dark chocolate sprinkles

1. To make the mascarpone cream, whisk the egg yolks and sugar to ribbon stage with a hand mixer. Add mascarpone and, besides, beat the egg whites to stiff peaks.
2. Fold one mix into the other and separate them into two different bowls. Sift the cocoa powder and add it to one of the bowls. Put both blends in separate piping bags and place them in the fridge.
3. For the sponge cake layer, cut the sponge cake into round layers with the glass, where we will serve the tiramisu later.
4. Prepare a long espresso and soak the sponge cake circles slightly. Cover the bottom of the glass with one sponge cake circle, then with the chocolate cream, and finally with the mascarpone cream.

Chef's Notes

https://cookinglovers.teka.com/en/receta/tiramisu-cafe-chocolate/