



Boil the sugar with water to 109°C. Pour boiling sugar into the whipped eggs and yolks. Whip constantly until it cools. Fold in the soft mascarpone cheese and whipped cream.

Lady Fingers

100 g	egg whites
65 g	sugar
60 g	egg yolks
35 g	plain flour
35 g	corn starch

Whip the egg yolks with half of the sugar. Sieve the corn starch and flour together and then fold into the egg yolk mixture. Whip the egg whites with the remaining sugar until it reaches soft peak stage, fold into the egg yolk mixture. Pipe finger shape onto a grease proof paper. Bake for 13 minutes at 190°C.

Decoration

Pulled sugar, cocoa powder.



Recipes

Sable Dough

180 g	plain flour
100 g	soft butter
60 g	icing sugar
20 g	almond powder
15 g	whole egg
	pinch of vanilla powder
	pinch of sea salt

Mix all the ingredients well except the flour. Sieve the flour and add slowly to the mixture by hand. Refrigerate overnight before using.

Tiramisu Cream

60 g	whole eggs
25 g	egg yolk
60 g	sugar
25 g	water
300 g	mascarpone
240 g	whipped cream