

## *My tiramisu*



*For 12 individual cakes*

### **Flourless vanilla sponge :**

*92g almond  
24g icing sugar  
31g egg yolk  
25g egg white  
72g vanilla sugar  
77g butter  
5g liquid vanilla  
2g vanilla pod  
0.5g sea salt  
16g starch  
20g corn starch  
2.5g baking powder  
103g egg white  
15g sugar*

*Whipp the 5 first ingredients to a smooth and light texture.*

*Add the vanillas, starchs and melted butter.*

*Whipp the second egg white and add the sugar.*

*Mix softly the to whipped mixes.*

*Pour into a baking plate, cook about 8 minutes at 175°C.*

### **Coffee syrup :**

*150g water  
100g sugar  
5g ground coffee*

*Porter à ébullition tous les ingrédients et réserver avant le montage.*

### Coffee cremeux :

125g cream  
125g milk  
10g powdered milk  
10g coffee beans  
40g sugar  
40g egg yolk  
21g gelatin mix

Boil the milk, the cream, the powdered milk and the ground coffee beans.  
Infuse 15 minutes.  
Beat the egg yolks with the sugar.  
Cook the cream to 85°C.  
Add the gelatin and mix.  
Pour into an insert mold. Freeze.

### Mascarpone mousse :

120g sugar  
33g water  
60g egg yolk  
63g gelatin mass  
285g cream  
300g mascarpone

Cook the water and sugar at 118 ° C and pour over the beaten yolks, whipp until cool.  
Add the melted gelatin to the whipped yolks.  
Mix the mascarpone with the cream and then rise slightly.  
Mix the whipped yolks with the mascarpone cream mixture, use directly.

### White spray :

100g white couverture  
100g cocoa butter

Melt the couverture and the cocoa butter to 45°C, mix, sift and spray directly.

### Assembly :

Cut about 12 discs 4 cm in diameter into the flourless sponge. Soak in the lightly with coffee syrup.

For the entremets, make a reverse assembly, pipe the mousse in the "Moon" mold from Pavoni, line the edges, then place the insert of coffee cremeux.

Pipe the mousse up to 80% of the mold, place the cookie, smooth and then freeze.

Unmold the frozen dessert, spray with the white gun

Stick a chocolate coffee bean on the top, then place a piece of gold leaf. Finally, scrape a coffee bean above the dessert.

