

Tiramisu with Paris Waffles

Recipe Tiramisu for 7

- 500g mascarpone
 - 4 egg yolks
 - 3 egg whites
 - 150g caster sugar
 - 5 cl Amaretto
 - 2 dl espresso coffee
 - cocoa powder
 - Paris wafers 'Jules Destrooper'
2x175g (or 500g)
1. Vigorously beat the egg yolks and the sugar (= ruban)
 2. Mix ruban with the mascarpone and the amaretto
 3. Beat egg whites to soft peaks and carefully fold into the dough
 4. Steep paris wafers 'jules destrooper' in the coffee
 5. Fill a vertically walled dish with the following layers in sequence:
 - Thin layer of dough
 - Layer of coffee-impregnated paris wafers
 - Layer of dough
 - Layer of coffee-impregnated paris wafers
 - Finish with a layer of dough
 - Allow to cool in the fridge (4 hours)



Recipe Chocolate sauce

- 2dl fresh cream
 - 200g black chocolate
 - 5 cl Amaretto
 - ½ teaspoon instant coffee
1. Heat up the cream together with the instant coffee (do not boil)
 2. Add the chocolate and stir until the chocolate has melted
 3. Add amaretto to suit taste

Dessert assembly

1. Take the tiramisu out of the fridge and sprinkle with a layer of cocoa powder
2. Take out a portion of tiramisu from the dish as well as possible and arrange on a dessert plate
3. Pour out the chocolate sauce around the tiramisu

Enjoy!