

**Sweetpea Patisserie x Lady Qooza**  
**~ Cooking jamming Workshop ~**

**Tiramisu**

**Ingredients:**

<b>A. Mascarpone-vanilla cream (team of 2)</b>	<b>B.</b>
50g sugar 2.5 Tbs. (38ml) water 1 Large (or 2 small) egg yolks 125g Mascarpone cheese 85 ml sour cream 1/4 vanilla pod 150ml whipping cream	100 ml strong fresh coffee 1.5 Tbs. rum 9 lady fingers 25g grated dark chocolate Cocoa powder to dust

**How to::**

**A. Mascarpone-vanilla cream**

1. Put the sugar and water in a small saucepan, dissolve the sugar over low heat then bring the syrup to a boil and cook to 120C to reach 'hard ball' stage.
2. whisk the egg yolk until pale and thick, gradually trickle the hot syrup down the side of the mixing bowl and keep whisking, continue to whisk for another 3-5 minutes, the mixture should triple in volume.
3. Place the Mascarpone and sour cream in a mixing bowl. Slit the vanilla pod and scrape out the seeds and add to the cheese mixture. Then gently beat in the cooled egg yolk mixture.
4. Whip the cream until softly stiff, gently fold into the mixture in step 3.

**B. To assemble:**

1. Mix the coffee and rum in a shallow bowl, dip the lady fingers briefly in the coffee, but don't saturate too much otherwise the sponge will be too soggy.
2. Arrange a piece of the soaked lady finger in a single layer into the dessert cups, spoon over with half of the Mascarpone cream. Repeat with another layer of soaked lady fingers and top with the rest of the cream mixture.
3. Generously dust the top with sifted cocoa powder

**~~Bon Appetite!!~~**