



Shopping list

- 2 packs of TAGO biscuits
- 250g Mascarpone
- 300g 30% cream
- half a glass of sugar
- 3 eggs
- 1 teaspoon of vanilla grains
- 1 tablespoon of gelatine
- 50 ml water
- pinch of salt
- a cup of espresso
- lemon or orange juice
- strawberries
- chocolate

Strawberry Tiramisu

- Cut strawberries into half, then put them into the VALDINOX pot. Pour orange or lemon juice inside. Add a tablespoon of sugar. Turn on the gas and start cooking until a thick "gel" strawberry mix is formed.
- Separate egg white from yolk into two bowls. Do it gently so that yolk does not get into the white.
- Add the rest of sugar to the yolks. Use a mixer to whip until you obtain fluffy mass. Then add the Mascarpone cheese. Continue whipping until a uniform mass is formed. Set aside to cool while preparing the next elements of the cake.
- Pour cream and vanilla grains into the mixer bowl. Then whip until you obtain a whipped cream.
- In the meantime pour cold water onto gelatine to swell.
- Add a pinch of salt to the egg white. Whip until you get stiff foam.
- Pour a teaspoon of hot water over the swollen gelatine. Mix thoroughly. It should be fluid. Then add two tablespoons of Mascarpone to it and mix thoroughly so that no lumps are formed. Add the whole into the bowl containing the mix and mix thoroughly with a mixer.
- Add the Mascarpone mix with gelatine into the mixer bowl where the whipped cream is. Thoroughly combine the ingredients.
- Then gently, using a spatula, combine the egg white foam with the Mascarpone mix.
- Arrange the TAGO biscuits over the bottom layer and sides of the round springform pan. Then use a teaspoon to gently soak the biscuits with a spoonful of freshly brewed cold espresso.
- Spread the first layer of cream onto the soaked biscuits. Then arrange a biscuit layer. Add the strawberry mousse and the rest of the mascarpone mix. Use a knife to smooth the top of the cake. Put into the refrigerator to cool down. Preferably leave overnight.
- Sprinkle cocoa over the cooled cake and decorate with fresh strawberries.
- Enjoy!

TAGO products used in the recipe



Sponge Cakes