

## Culinary Workshop, Friday 4. March 2022, Class 5a AkadGym

As a small snack in the evening or as a dessert at a family dinner. Mousse tiramisu always works. It is easy to prepare and does not take much time. Especially when things have to go fast, because you have exceeded the time, is this dessert perfect.

### Mousse Tiramisù

#### Ingredients

- 400 gr. mascarpone
- 80 gr. powdered sugar
- 5 yolks
- 2 egg whites
- 2 tbs. amaretto
- 3 tbs soluble coffee
- 1 pinch of salt
- 2 sheets of gelatine



#### Preparation

1. Beat the yolks and powdered sugar until fluffy.
2. Stir in soluble coffee and then fold in mascarpone and mix until creamy.
3. Season to taste with amaretto.
4. Dissolve the soaked gelatine with a little coffee in a saucepan and stir well into the mascarpone mixture.
5. Whip the egg whites with a pinch of salt and fold into the mascarpone mixture.
6. Pour into glasses and refrigerate.