

DISCOVER FRIULI



Tiramisu

Recipe provided by



Recipe Ingredients

2 egg yolks + 1 whole egg
2 egg whites, whipped into peaks
50 g white sugar
250 g mascarpone
150 g ladyfingers
150 g strong black coffee, as much as required,
cooled

Ingredients for 2 people

Beat 2 egg yolks and one whole egg with the sugar until nearly white.

With the aid of a spatula, add the mascarpone a little at a time and mix gently from bottom to top. Add the whipped egg whites, creating a soft, uniform mixture.

Soak the ladyfingers in the coffee, allow any excess to drip off, and then place them in a baking dish.

Cover with a layer of cream, create another layer of ladyfingers and cover with another even layer of cream. Place your dish in the fridge for at least 12 hours and when ready to serve, dust with unsweetened cocoa.

This is the first version of what would become Tiramisu, as recorded in notes Norma kept in her kitchen notebook in the fifties. Make some good coffee. Beat two egg yolks with 150 grams of sugar. Add 150 grams of mascarpone followed by the egg whites, which have been whipped until stiff. This is the cream. Soak two hundred grams.

of Savoiardi biscuits in unsweetened black coffee. Add a layer of biscuits, a layer of cream and then biscuits again, before finishing with a final layer of cream. The recipe subsequently underwent a few small variations, before the final version was developed. Through a process of valuable and patient research, Pier Giuseppe Avanzato succeeded in piecing it together.

An interesting detail that demonstrates just how attentive Norma was to even tiniest details: one of the first things that was taught to waiters at the Roma was how to trace the outline of the portions on the surface of the Tiramisu, using a toothpick. It was essential that each portion was brick-shaped, or in other words cut in a "slice", and was served on a smaller plate rather than in a bowl.

Ingredients available at >>

