



## COOKING LESSONS

### ITALIAN RECIPES

#### TIRAMISU'

Ingredients for 4/6 people

- 400g Pavesini biscuits
- 300g fresh mascarpone cheese
- 3 eggs
- 5 desert spoon sugar
- Freshly made coffee-equivalent to 12 espresso coffees
- Unsweetened cocoa powder

Beat egg yolks with sugar until the mixture becomes almost white.

Mount egg whites separately - do not need to be very stiff.

Mix the two together and add the mascarpone mixing until a smooth cream is obtained.

Quickly dip the biscuits in the coffee one by one and arrange them in a layer in a rectangular dish.

Cover with some of the cream mixture.

Sprinkle with the cocoa powder and repeat the process - biscuits, cream, cocoa powder - until the cream is all used.

Cool in the fridge for same hours.