

Tiramisu

This classic Italian dessert is a must-try for any sweet tooth. It's made with layers of ladyfingers, espresso-soaked sponge cake, and a creamy mascarpone filling.



Dessert

International

30 min

Total time

Easy

Difficulty

200

kcal / serving

Ingredients

- 20g ladyfingers
- 30ml espresso
- 20g sponge cake
- 30g mascarpone cheese
- 15g cocoa powder
- 15g sugar
- 1 egg yolk

Steps

- 1 Soak the ladyfingers in the espresso for a few minutes.
- 2 Layer the ladyfingers in a bowl.
- 3 In a separate bowl, mix the mascarpone cheese, egg yolk, sugar and cocoa powder.
- 4 Spread the mixture over the ladyfingers.
- 5 Layer the sponge cake over the mixture.
- 6 Refrigerate for at least 1 hour.
- 7 Serve chilled.