

## TIRAMISU

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(Dola Menezes)

### Ingredients:

1 container of mascarpone cheese  
1 500 grams of savoiardi biscuits  
18 small cups of espresso coffee (espresso cups small)  
4 eggs  
16 tablespoon of sugar  
Cocoa powder

### Method:

- ❖ Make the coffee and keep aside let it cool.
- ❖ Separate the eggs (white / yellow)
- ❖ Add sugar to the egg yolks and blend it well.
- ❖ Beat the egg whites to make it nice and frothy.
- ❖ Mix the sugar/yellow together with the white then add the Mascarpone cheese and mix well. Little add to the coffee.
- ❖ Take the Savoiardi biscuits dip it in the espresso and lay it in the tray then spread the mixture. Lay the Savoiardi biscuits and repeat. Once completed sprinkle the cocoa on top keep in fridge over night.