

# Tiramisu



Preparation Time : 1 hour 30 minutes  
Makes around 7 pcs

## Directions:

### Coffee Syrup

1. Heat the sugar and water until the sugar is dissolved. (60gm + 60gm)
2. Then, mix the espresso, water, sugar syrup and ***GH Coffee Emulco*** together.
3. Dip the lady finger sponge into coffee syrup and put on a tray. Set aside for later use.

### Cheese Mousse

1. Whisk the whipping cream until soft peak and keep in the chiller.
2. Beat the mascarpone cheese and cream cheese.
3. Soak the gelatine sheet into ice water. Mix the egg yolk, sugar and water in a bowl and double-boil until the temperature reaches 83°C. Then, squeeze the gelatine sheet and add into the egg mixture. Sift the egg mixture and cool down until 26°C.
4. Add the egg mixture into cheese mixture and mix well.
5. Fold the whipped cream into cheese mixture and add ***GH Coffee Emulco***.
6. Pipe the mousse on the lady finger sponge. Let it set in the chiller for 1 hour. Before serve, decorate with cocoa powder.

### **Cheese Mousse**

Egg Yolk	35 g
Caster Sugar	48 g
Water	23 g
Whipping Cream	200 g
Mascarpone Cheese	100 g
Cream Cheese	75 g
Gelatine Sheet	4 g
<b>GH Coffee Emulco</b>	4 g

### **Coffee Syrup**

Espresso	125 g
Water	113 g
Caster Sugar	60 g
Water	60 g
<b>GH Coffee Emulco</b>	7 g
Lady Finger Sponge	14 nos

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