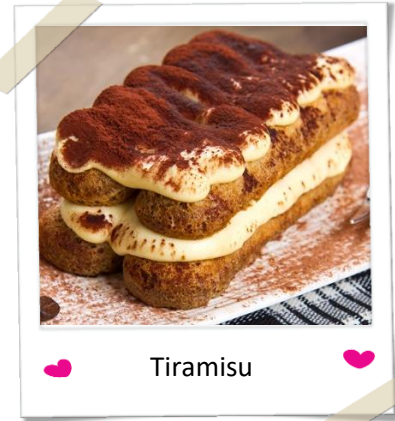


## TIRAMISU

45g	Egg Yolk
75g	Sugar
Drop	Vanilla Essence
125g	Mascarpone Cheese
250g	Cream
1g	Gelatin
5g	Water



## Method

1. Place egg yolk, sugar, vanilla essence in a metal bowl.
2. Double boil on a pot of boiling water, keep whisking till thick.
3. Once thickened, remove from heat and mix in mascarpone cheese.
4. Whip cream to soft peak.
5. Bloom gelatin with water.
6. Microwave gelatin and mix into the egg yolk mixture.
7. Fold cream into the egg yolk mixture in 3 batches.

¼ pkt	Sponge Finger
180g	Warm Water (*For Alcoholic version Remove 30g Water and Substitute with Kahlua)
4g	Coffee Powder
15g	Sugar

## Assembly

1. Dissolve coffee and sugar in warm water.
2. Dip the sponge fingers in the coffee mixture, each side 3 times.
3. Arrange accordingly in the prepared tiramisu mould. Cover the sponge fingers with the mixture and repeat another layer.
4. Dust with cocoa powder before serving.

## HANDMADE SPONGE FINGERS

1 recipe = 50-60 pieces (size 7.5cm/each)

5 no.	Egg
65g + 65g	Caster sugar, divided
1 tsp	Vanilla extract
120g	Cake flour
1/4 tsp	Salt
1/4 tsp	Cream of tartar
40g	Icing sugar (for dusting)

### Method

1. Preheat oven to 180C.
2. Separate egg white and egg yolk in different mixing bowl.
3. In electric mixer, fitted with paddle attachment, (or with a hand mixer) beat egg yolks and 65g sugar on high speed until mixture becomes thick and pale yellow, ribbon stage. Beat in vanilla extract.
4. In a clean bowl, with whisk attachment, whip egg white and cream of tartar on medium speed until soft peaks form. Gradually add the remaining 65g sugar and whip until stiff peaks form and white are glossy.
5. Sift flour and salt over egg yolk batter.
6. Fold egg white into egg yolk and flour mixture in three additions, mixing only until incorporated.
7. Transfer batter to piping bag fitted with a 1.25 cm plain round tip, pipe batter into 7.5 cm long sponge fingers, space sponge fingers about 2.5 cm apart.
8. Place icing sugar in a fine strainer, and lightly sift sugar over top of cookies. Bake for about 8-10 minutes until sponge fingers are firm but barely brown and are still soft and spongy when lightly pressed.
9. Remove baking tray from oven and immediately slide parchment paper (with sponge fingers) onto a wire rack. Let sponge fingers cool for a minute and remove sponge fingers from parchment paper and let cool completely on a wire rack.

**FOTILE**