

Tiramisu In Glass

Y = 100 glasses

INGREDIENTS:

860 g icing sugar
1427 g pasturized eggs
3172 ml mascarpone cheese
3000 ml cream(1)
216 ml cream(2)
30 g gelatin

Soak gelatin.

Whip mascarpone cheese until no lumps remain, making sure to scrape down bowl.

Add icing sugar and mix until smooth.

Slowly stream in eggs, making sure no lumps develop.

Whip cream(1) to soft peak.

Heat cream(2) and add drained gelatin. Make sure gelatin is melted.

Temper mascarpone mix into warm cream.

Fold whipped cream into mixture and pipe into prepared glasses.

To prepare glasses, cut lady fingers into 3rds and place a couple pieces in the bottom of each glass. Pour a small amount of coffee onto into each glass, just enough to be absorbed by the cookies.