

TIRAMISU ? VALENTINE'S DAY / DESSERT

Ingredients (For 2 lovebirds)

- 80 g sponge fingers
- 125 g mascarpone
- 1 very fresh egg
- 25 g sugar
- 10 cl black coffee (sweetened to taste)
- 1 tbsp Amaretto
- Powdered cacao

Preparation:

Carefully separate the egg white from the yolk.

Using an electric beater, beat the yolk with half the sugar until the mixture whitens. Gradually add the mascarpone to obtain a dense cream and reserve.

Prepare a large cup of coffee, sweeten, add the Amaretto, and leave to cool.

Beat the egg white to stiff peaks, gradually incorporating the rest of the sugar until very firm (turn the bowl upside-down to test).

Add a spoonful of stiff egg whites to the egg and mascarpone mixture and combine energetically with a spatula.

Then delicately, gradually add the rest of the egg white, folding gently from bottom to top.

Pour one tablespoon of this mixture into a verrine. Soak sponge fingers in the coffee and place on top of the mixture. Repeat the operation to fill all the verrines.

Sprinkle bitter cacao over the desserts and leave to chill for 2 hours in the refrigerator before serving.

