

# Dolce (Dessert)

## Tiramisù with Pandoro

Tiramisù con il Pandoro

### Ingredients

Serves 2-4 people

125 gr (4.4 oz) mascarpone

100 gr (3.5 oz) heavy cream

2 medium eggs

57 gr (2 oz) white sugar

17 ml (0.6 fl oz) water

pandoro, slices

coffee (espresso or from the moka pot)

unsweetened cocoa powder

**Note.** The heavy cream we use for pastry in Italy is called 'panna fresca' or 'panna da montare'. It is fresh, it must be stored in the fridge, and it has a minimum of 35% fat.

### Procedure

Prepare the coffee, then place it in a bowl and let it cool.

Separate the egg yolks from the egg whites. Place the yolks in a large stainless steel or glass bowl and set aside (we won't be using the egg whites in this recipe).

**Tip.** Use a large stainless steel or glass bowl as all the ingredients will be gradually added in to make the mascarpone cream. Do not use a plastic bowl because you will need to feel the temperature of the egg yolk and syrup mixture during the pasteurization process by touching the outside of the bowl (plastic is not good for this purpose).

Put the sugar and water in a pot and place over low-medium heat. They will gradually turn into a translucent syrup and start bubbling. Check the syrup temperature with a kitchen thermometer and when it reaches 121°C (250°F), the syrup is ready.



Italian Online Advent Calendar 2021  
Enjoy Italy's Christmas from home  
[www.localaromas.com](http://www.localaromas.com)



## Dolce (Dessert)

### Tiramisù with Pandoro

Tiramisù con il Pandoro

**Note.** This is a very important step as you are pasteurizing the egg yolks to make them safe and bacteria-free. The kitchen thermometer is extremely useful because the syrup has to reach the exact temperature of 121°C (250°F). At this above-boiling temperature, the water will have evaporated but the sugar will not have yet caramelized and turned brownish. Be very careful when handling the hot syrup!

Whisk the egg yolks with an electric beater and gradually pour in the syrup. Continue whisking until the egg yolks become thick, creamy, light yellow, and the outer temperature of the bowl has lowered to room temperature. Gently fold the mascarpone into the egg mixture.

In another bowl, whisk the heavy cream to semi-stiff peaks. Gently fold the whipped cream in the mascarpone and egg mixture.

**Cristina says.** Try to fold in the whipped cream as gently as possible so to not ruin the mixture.

You are now ready to assemble your tiramisù in small serving bowls.

Slice the pandoro and then cut each slice into strips. Quickly dip the strips of pandoro in the coffee and arrange the first layer of pandoro strips on the bottom of the bowl. Then add a generous layer of mascarpone cream. Repeat the process until the bowl is full and finish with a top layer of mascarpone cream. Sprinkle some cocoa powder on top to prevent the cream from drying out.

Place the tiramisù in the fridge to rest for at least 4 hours.



Italian Online Advent Calendar 2021  
Enjoy Italy's Christmas from home  
[www.localaromas.com](http://www.localaromas.com)

