

VANILLA AND
CARMEL TIRAMISU



FOR A 20CM SQUARE MOLD / 8 SERVINGS

FINISHING TOUCHES

Pour the coffee into a large bowl and **dip** in the sponge biscuit very briefly so they don't soak up too much. **Start** assembling the tiramisu by making a thin layer of vanilla mascarpone cream. **Add** a layer of coffee-soaked biscuits, followed by another layer of mascarpone cream. **Pipe** the vanilla-flavored caramel on top, **add** another layer of sponge biscuits, then finish off with a layer of vanilla mascarpone cream. **Sprinkle** on some cocoa powder.

VANILLA MASCARPONE CREAM

Mascarpone.....375g
Coffee.....225g
Sponge biscuit.....225g
Sugar.....75g
Eggs.....4
VALRHONA cocoa powder.....2 tbsps.
NOROHY Organic Bourbon Vanilla Extract.....20g

Make 0.25L of strong black coffee and **set** it aside in a bowl until you are ready to complete the recipe.

Separate the yolks from the whites.

Mix the egg yolks with 35g of sugar until creamy.

Gradually **add** the mascarpone, **folding** it in gently.

Add the vanilla extract and mix it in.

Gradually **beat** the egg whites and remaining sugar.

Add the whites to the mascarpone mixture and **mix** them in using a spatula (taking care to keep the whites smooth) until you have an airy, homogenous mixture.

Leave to **set** in the refrigerator.

CREAMY VANILLA CARAMEL

Heavy cream 30%.....200g
Milk.....50g
Glucose.....160g
Fleur de sel.....1g
Sugar.....100g
Butter.....70g
NOROHY Organic Bourbon Vanilla Extract.....15g

Heat the cream, milk, 50g of glucose, vanilla extract and fleur de sel.

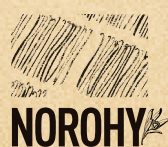
Make a caramel using the sugar and 30g portion of glucose, then **deglaze** it with the hot cream. Leave it to **cook** for a few minutes, mixing all the while.

Add the butter once the mixture has cooled.

Mix and leave to **cool**.



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