



Tiramisu Amore Mio

(Tiramisu my love...)

30 Easy New Creative Recipes



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Tiramisu Amore mio™

Varinia Cappelletti & Edoardo Cecotto



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Tiramisu Amore Mio

Tiramisù Amore Mio™
(Tiramisu My Love)
30 Easy New Creative Recipes

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A mamma Carla e papà Rinaldo

A mamma Mariagrazia e papà Giorgio

A nonna Elisa

A Marco e Celestela

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The origin, the history of the most popular italian dessert

THE ORIGIN, THE HISTORY OF THE MOST POPULAR ITALIAN DESSERT, EATEN WORLDWIDE:

THE "TIRAMESÙ" (NAME IN VENETIAN DIALECT)

BY THE PASTRY CHEF ROBERTO LINGUANOTTO (CALLED LOLY)

FROM: ITALY - VENETO - TREVISO

... "So, one day, I put together some simple and well-known ingredients and tried to make the whole "portionable": this is how this cake was born. It was immediately named "tiramesù" (pick-me-up)!

The ingredients, however simple, have to be first quality: from the coffee to the ladyfingers, from the mascarpone to the eggs.

I was persuaded to have given birth to a successful cake, and this conviction was confirmed by the high quantity of portions served every day, and especially by the high number of customers that asked for a second serving!

The rest is history..., Tiramesù (afterwards renamed Tiramisù) is the best known Italian cake in the world, the most widely eaten and appreciated.

Now like then, at the Beccherie restaurant in Treviso, the Campeols make it this way, in its original round shape..."

Tiramesù has changed during the years – some ingredients have been replaced , some added.

In the mid 70s, in my ice-cream parlour "Glacia Shop" in Mestre (near Venice), I replaced the savoiardi (ladyfingers) with sponge cake, because -due to the high consumption of Tiramesù – I had to make it on large trays so that I could cut it into square slices.

Savoiardi may be replaced by:

- Sponge cake
- Pavesini cookies
- Pandoro cake (Christmas Tiramesù)
- Milk cookies
- Sardinia savoiardi (much bigger than the classic ones)

Mascarpone (all or half of it) may be replaced by:

- Ricotta cheese (Light Tiramesu')
- Custard
- Whipped cream
- Whipped egg whites

Egg yolks may be replaced by:

- Zabaglione

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TIRAMISU RECIPES

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Original Recipe

INGREDIENTS

MAKES 4-6 SERVINGS

- 1 CUP 8 OZ. (226 G.) MASCARPONE CHEESE ROOM TEMPERATURE)
- 6 EGG YOLKS
- 1 CUP 8 OZ. (226 G.) OF SUGAR
- 30 LADYFINGERS
- 2 CUPS BLACK COFFEE (ESPRESSO)
- COCOA POWDER

DIRECTIONS

1. **Make** the coffee (espresso coffee); let cool in a bowl
2. **Whip** 6 egg yolks with sugar until stiff; fold the mascarpone cheese into yolk mixture thus obtaining a soft cream
3. **Dip** 15 Ladyfingers into the coffee, not to soak them
4. **Arrange** them in a line, in the middle of a round dish
5. **Spread** half of the cream over the Ladyfingers, then make another layer of Ladyfingers (soaked into coffee) and spread the remaining mascarpone cream over it
6. **Dust the** top the cocoa powder using a sifter
7. **Serve** chilled

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Tiramisù with “Mixed berries”™

INGREDIENTS

MAKES 4-6 SERVINGS

- 1 CUP 8 Oz. (226 G.) MASCARPONE CHEESE (ROOM TEMPERATURE)
- 3 EGGS
- 4 TBSP OF SUGAR
- PINCH OF SALT
- 12 LADYFINGERS FOR DECORATIONS (OPTIONAL)
- 7 Oz. (200 G.) SPONGE CAKE.
- 1 CUP BLUEBERRY SYRUP
- 3 TBSP WATER
- 2 CUPS WITH MIXED BARRIES

DIRECTIONS

HOW TO MAKE THE BASIC CREAM

1. **With** an electric mixer, beat the egg whites until stiff. Add a pinch of salt and 1 Tbsp of sugar while mixing
2. **In** a separate bowl, beat the egg yolks, adding 3 Tbsp of sugar. Beat until the mixture has a consistency of mousse (about 3-4 minutes)
3. **Add** the mascarpone cheese to the egg yolk mixture. Beat quickly at a reduced speed until creamy. Using a wooden spoon, fold in the egg whites

HOW TO MAKE THE TIRAMISÙ

4. **In** a separate bowl combine a cup of blueberry syrup and 3 Tbsp of water for dipping
5. **Cut** Sponge Cake into vertical slices exactly 1/4 inch thick. You can use the small pieces to fill in any gaps
6. **With** a pastry brush moisten the sponge cake with the blueberry syrup
7. **For** this dessert use one of the following containers: 9x9 cake pan (glass, plastic, ceramic, aluminium): Glasses (8 or more Fl. Oz.): Bowls (8-12 Fl. Oz.) place a layer of the “Basic cream”, and then the sponge cake soaked in a blueberry syrup. Repeat for 2 layers.
8. **Optional:** Serve on the plate and decorate with Ladyfingers and forest fruits
9. **Chill** at least 2-3 hours before serving

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Chocolate and Red Chili Tiramisù™

INGREDIENTS

MAKES 4-6 SERVINGS

- 1 CUP 8 Oz. (226 G.)
MASCARPONE CHEESE (ROOM
TEMPERATURE)
- 3 EGGS
- 4 TBSP OF SUGAR
- PINCH OF SALT
- 7 Oz. (200 G.) SPONGE
CAKE
- 1 TBSP OF VANILLA EXTRACT
- 3 TBSP OF WATER
- 3 TBSP OF COCOA POWDER
- 1 TBSP OF CHILI POWDER

DIRECTIONS

HOW TO MAKE THE BASIC CREAM

1. **With** an electric mixer, beat the egg whites until stiff. Add a pinch of salt and 1 Tbsp of sugar while mixing
2. **In** a separate bowl, beat the egg yolks, adding 3 Tbsp of sugar. Beat until the mixture has a consistency of mousse (about 3-4 minutes)
3. **Add** the mascarpone cheese to the egg yolk mixture. Beat quickly at a reduced speed until creamy. Using a wooden spoon, fold in the egg whites

HOW TO MAKE THE CHOCOLATE AND CHILI CREAM

4. **Add** 4 Tbsp of cocoa powder and chili powder in to the "Basic cream" ("Chocolate and Chili cream")
5. **Gently** mix with a spoon

HOW TO MAKE THE TIRAMISÙ

6. **In** a separate bowl combine a Tbsp of vanilla extract and 3 Tbsp of water
7. **Cut** Sponge Cake into vertical slices exactly 1/4 inch thick. You can use the small pieces to fill in any gaps
8. **With** a pastry brush moisten the sponge cake with the vanilla extract
9. **For** this dessert use one of the following containers: 9x9 cake pan (glass, plastic, ceramic, aluminium): Glasses (8 or more Fl. Oz.): Bowls (8-12 Fl. Oz.) place a layer of the "Chocolate and Chili cream" then the sponge cake soaked in a vanilla extract. Repeat for 2 layers.
10. **Sprinkle** the top with cocoa powder
11. **Chill** at least 2-3 hours before serving

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Tiramisu Amore Mio

Tiramisù with Cinnamon and Coffee



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Cappuccino Tiramisù



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Raspberries and Honey Tiramisù



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