



# Tiramisu

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## Ingredients

20g egg yolk	cold unsugared coffee
30g icing sugar	Savoiardo biscuits
120g mascarpone cheese	Bitter cocoa powder

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## Instructions

1. Begin by mixing well the egg yolk and sugar for at least 5 min
2. Add the mascarpone cheese cold directly from fridge.
3. Mix all together for no more than 30 seconds.
4. Soak the savoiardi biscuits briefly in the cold coffee.
5. Layer with the cream alternating the savoiardo biscuit.
6. Finish with bitter cocoa powder on top!



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