

# TIRAMISU WHITE CHOCOLATE AND STRAWBERRY

🕒 15 🍳 Medium




## MATERIAL

Pixie Dark Blue  
Vertuo Pop+ Deluxe


## RECOMMENDED NESPRESSO COFFEES




## INGREDIENT(S)

White Chocolate and Strawberry  
1 capsule 

Vaniglia  
1 capsule 


Strawberry  
0 Optional garnish 

Brown sugar  
80 g 

Monin Strawberry Syrup  
40 ml 

Monin Vanilla Syrup  
10 ml 

Lady finger  
30 unit 

Mascarpone  
250 g 

Cocoa Powder  
0 Garnish 

## INSPIRATIONS

## LET'S MAKE IT!

**STEP 01**  
SEPARATE THE EGG WHITES FROM THE YOLKS. MIX THE YOLKS WITH THE BROWN SUGAR AND VANILLA SUGAR OR VANILLA SYRUP

**STEP 02**  
ADD THE MASCARPONE TO THE MIXTURE.

**STEP 03**  
BEAT THE EGG WHITES UNTIL STIFF AND GENTLY FOLD THEM INTO THE PREVIOUS MIXTURE WITH A SPATULA. ADD 40 ML OF STRAWBERRY SYRUP. RESERVE.

**STEP 04**  
WET THE BISCUITS IN THE WHITE CHOCOLATE AND STRAWBERRY VERTUO COFFEE OR VANIGLIA ORIGINAL COFFEE QUICKLY BEFORE LINING THE BOTTOM OF THE DISH.

**STEP 05**  
COVER WITH A LAYER OF MASCARPONE CREAM, PLACING SMALL PIECES OF STRAWBERRIES THEN REPEAT THE OPERATION, ALTERNATING A LAYER OF COOKIES AND A LAYER OF CREAM WITH STRAWBERRY PIECES, FINISHING WITH A LAYER OF MASCARPONE CREAM ONLY

**STEP 06**  
SPRINKLE WITH COCOA AND THEN ADD SMALL PIECES OF STRAWBERRIES OR DECORATE YOUR DISH WITH A FEW WHOLE STRAWBERRIES.

**STEP 07**  
GRATE FEW SQUARES OF WHITE CHOCOLATE OVER THE DISH. REFRIGERATE FOR AT LEAST 4 HOURS AND THEN ENJOY CHILLED.

