# Mmmmh!

## Minute Tiramisu

## Ingredients

4 egg yolks
200 g icing sugar
300 g mascarpone
500 g whipping cream
40 cl coffee
40 g cocoa powder
48 boudoir biscuits (savoiardi)

**Persons:** 10

**Cooking time:** 0 min.

**Preparation time:** 30 min.

## Instructions

Whip the egg yolks with the sugar using a kitchen machine or an electric mixer until you obtain a ribbon. The mixture must be thick, but liquid, and the sugar must have dissolved completely. Add the mascarpone and the cream. Whip again (very briefly) to obtain a nice, homogeneous mixture. Strain in a point sieve, then pour into a siphon.

Screw on a cartridge, shake well, screw on a second cartridge, shake well again, and refrigerate for 15 minutes.

**Plating:**

Dip the savoiardi in the coffee.

Transfer to the plate, cover with the mascarpone mixture, holding the siphon vertically.

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