

Tiramisu Royale




Marguerite

MEISTERMARKEN

Ingredients 1 frame 60 x 40 cm

Weight

Swiss roll with **Sima Cake Mix**

eisella Tirami-Su

1.200 kg

Water (25 °C)

0.800 kg

Rum (optional)

0.060 kg

Gelatine leaves

6 pcs.

Water

0.100 kg

Lactofil

0.500 kg

Pralin Croquant

1.200 kg

Preparation

1. Whip **eisella Tirami-Su** with water at high speed for 3-4 min.
2. Melt Gelatine leaves with warm water and Rum and mix in. Fold in whipped Cream.
3. Soak a biscuit, 60 x 40 cm slightly with coffee syrup, and then spread with **Pralin Croquant**.
4. Spread with the mousse, and follow with two layers of biscuit like on the photo.
5. Dust with cocoa powder and garnish on your own choice.

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