

COCONUT TIRAMISU



Menù Ingredients

200 g Tiramisù - DP1

Ingredients

500 g fresh cream

500 g fresh milk

30 g Batida (coconut cocktail)

100 g Grated coconut

40 g Savoirdi biscuit

Chef: Leonardo Pellacani

Method

For 6 people

With the help of a whisk, beat the Menu's product, milk, cream and grated coconut, in a bowl. Let it rest in the fridge for 30 minutes. In the meantime, mix the batida with 50g of milk. Dunk the Savoirdi biscuits in this mixture. Arrange 2 Savoirdi biscuits in the bottom of every bowl and add tiramisu. Complete with a sprinkle of grated coconut and serve.

Gluten Free Method

Use biscuits and coconuts gluten free