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 Savoiardi 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. Lei it rest in the fridge for 30 minutes. In the meantime, mix the batida with 50g of milk. Dunk the Savoiardi biscuits in this mixture. Arrange 2 Savoiardi 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

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