

ORANGE TIRAMISU



Chef: Leonardo Pellacani

Method

We add the milk, cream and Tiramisu powder mix to the food mixer bowl. We stir and then turn on the food mixer. We're going to beat it for 5 minutes. #let's plate up We dip the ladyfingers in the orange juice. Now we add the Tiramisu cream. We finish by decorating with a little grated orange zest, a little Hazelnut Sablage and the Dark Chocolate Sticks. Our dessert is ready.

Menù Ingredients

15 g Tiramisù - DP1

Matite di cioccolato fondente – Dark chocolate sticks - 7089

Sablage nocciola - Hazelnut sablage - 7086

Ingredients

3 Ladyfingers

30 ml Cream

30 ml Milk

to taste Orange juice

to taste Orange zest