

French tiramisu with the magimix

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10 min 0 min 10 min 1/10 5 20 13

500g of mascarpone
240g of speculos
120g of sugar
100g of chocolate
6 eggs

**500g of mascarpone
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To prepare this foolproof recipe for Thermomix tiramisu, a delicious Italian dessert with speculoos cookies, no cooking and no alcohol, but you can add a bit of Marsala, Amaretto, or rum, you will need :

Preparation of speculoos for Thermomix tiramisu :

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Place the speculoos cookies in the Thermomix bowl.

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Mix at speed 8 for 20 seconds (the speculoos should become powdered).

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Reserve in a bowl.

Preparation of cocoa for homemade tiramisu :

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Place the chocolate in the Thermomix bowl.

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Mix at speed 8 for 10 seconds to obtain cocoa powder.

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Reserve in a bowl.

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Wipe the Thermomix bowl well.

Preparation of egg whites :

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Insert the whisk.

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Separate the 6 eggs, reserving the yolks in a separate dish.

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Add the egg whites to the Thermomix bowl with a pinch of salt.

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Whisk for 3 minutes and 30 seconds at speed 3.5 to beat the egg whites.

Preparation of easy tiramisu :

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Once the egg whites are whipped to make the tiramisu fluffy, add the 6 egg yolks and the granulated sugar to the Thermomix bowl.

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Program for 1 minute at speed 3.

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Add the mascarpone and 70g of powdered speculoos.

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Mix everything for 1 minute at speed 4.

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Gently mix the whipped egg whites and mascarpone mixture in a large bowl.

Assembly of Thermomix tiramisu verrines :

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Prepare 8 classic tiramisu verrines.

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In the bottom of each verrine, place a layer of speculoos powder, then pour the mascarpone mixture and sprinkle with a bit of cocoa powder.

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Repeat this process until each verrine is filled, resulting in 8 tiramisus (Without verrines, you can use a deep plate or a dish).

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Chill in the refrigerator for 12 hours, covering them with a sheet of cling film, then enjoy the tiramisus immediately (I prefer the tiramisu to be very cold).

Enjoy this Thermomix tiramisu. Yum ;)