

# Strawberry Tiramisu with the magimix

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### 20 min 0 min 20 min 2/10 10 22 15

Mascarpone cream :

375g mascarpone

100g sugar

3 eggs

1 pinch of salt Strawberry coulis :

200g strawberries

2 tbsp water

1 tbsp powdered sugar

1 tbsp lemon juice For assembly :

400g strawberries

10 ladyfinger biscuits

**Mascarpone cream :**

For the Thermomix mascarpone cream :

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Place the egg whites in the Thermomix bowl with a pinch of salt.

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Insert the whisk attachment.

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Set the speed to 3.5 and program for 3 minutes 30 seconds.

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Set aside the beaten egg whites, which will be used to make the tiramisu fluffy.

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Put the egg yolks and sugar in the Thermomix bowl and set the speed to 3 for 30 seconds.

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Add the mascarpone and set the speed to 4 for 30 seconds.

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Gently fold this mixture into the beaten egg whites.

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Chill in the refrigerator.

For the Thermomix strawberry coulis :

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Wash and cut the strawberries in half. Place them in the Thermomix bowl.

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Add water, powdered sugar, and lemon juice, and set the speed to 7 for 30 seconds.

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Strain the syrup to obtain the strawberry coulis.

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Chill the strawberry coulis in the refrigerator.

Assembly of the Thermomix strawberry tiramisu verrine :

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Wash and rinse the Thermomix bowl.

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Place the ladyfinger biscuits in the Thermomix bowl and set the speed to 7 for 7 seconds.

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Wash and slice the strawberries.

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In the bottom of the verrine, add a bit of ladyfinger biscuit crumbs and 2 teaspoons of strawberry syrup.

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Place strawberry slices on the sides of the verrine.

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Pour mascarpone cream until it covers the strawberries.

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Add more ladyfinger biscuit crumbs.

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Add more mascarpone cream.

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Chill for 12 hours.

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Before serving, pour strawberry syrup on top of each verrine.