

Pistachio Tiramisu

Ingrédients

- 250 to 300g of milk
- 40g of pistachio paste (1)
- 3 egg yolks
- 4 egg whites
- 80g of sugar
- 500g of mascarpone
- 125g of pistachio paste (2)

Préparation

1. I have already published several tiramisu recipes here, but always in the traditional coffee version, so here's another one to change things up a bit: a pistachio tiramisu.
2. The recipe is very simple; it only includes an extra egg white compared to the classic recipe to compensate for the density of the pistachio paste.
3. If you want a recipe without raw eggs, you can use this recipe as a substitute for the cream.
4. And as always with tiramisu, no need for an oven (except, of course, if you decide to make your own ladyfingers).
5. For a slightly different version, you can add a bit of orange blossom water to the cream and/or soaking liquid
Ingredients: I used the pistachio paste and the chopped pistachios from Koro: code ILETAITUNGATEAU for a 5% discount on the entire site (not affiliated).
6. Heat the milk with the pistachio paste (1).
7. Whisk the egg yolks with of sugar until they turn pale, then add the mascarpone and pistachio paste (2) and whisk until you have a smooth cream.
8. Next, whisk the egg whites with the remaining of sugar until they are stiff, and gently fold them into the previous mixture using a spatula.
9. Then, assemble the dessert: dip the ladyfingers in the warm pistachio milk and place them at the bottom of your dish.
10. Pour half of the mascarpone/pistachio cream over them, smooth the surface, and repeat: a layer of soaked biscuits, then the rest of the cream.
11. Place the tiramisu in the refrigerator for at least 4 hours, then sprinkle it with crushed pistachios before enjoying!