

# Hazelnut and coffee tiramisu

## Ingrédients

- 3 eggs
- 70g sugar
- 500g mascarpone
- 100g hazelnut puree
- 200ml espresso coffee

## Préparation

1. After the classic tiramisu, the one without raw eggs, Karim Bourgi's version, and the tart version, a few weeks ago I made the pistachio version of tiramisu.
2. so of course, I had to make the hazelnut version too!
3. With coffee, of course, because I love this combination, but you can make a hazelnut soaking milk following the pistachio model if you're not a fan of coffee; you can also adapt the egg-free tiramisu cream recipe if the dessert is for pregnant women or young children. Otherwise, the recipe is very simple and quick to make, but you'll need some patience and a few hours in the fridge before you can enjoy it!
4. Ingredients: I used hazelnut puree and coffee from Koro: use code ILETAITUNGATEAU for 5% off the entire site (non-affiliate).
5. Separate the egg whites from the yolks.
6. Whisk the yolks with of sugar until they lighten, then add the mascarpone and hazelnut puree and whisk until you have a smooth cream.
7. Then whisk the egg whites with the remaining of sugar until stiff peaks form, and gently fold them into the previous mixture using a spatula.
8. Now, assemble the tiramisu: dip the ladyfinger biscuits in the warm-hot coffee, and place them at the bottom of your dish.
9. Then pour half of the mascarpone/hazelnut cream over the top, smooth the surface, and repeat: another layer of soaked biscuits, followed by the remaining cream (I added a few whole hazelnuts between the layers).
10. Place the tiramisu in the refrigerator for at least 4 hours, then dust with unsweetened cocoa powder and chopped hazelnuts before enjoying!