

# Eggless Tiramisu Recipe

## Ingrédients

- 500g mascarpone
- 400g heavy cream with 35% fat content
- 100g sugar

## Préparation

1. After quite some time without publishing a new recipe, I'm back with a slightly special tiramisu because it is without raw eggs, so it's suitable for everyone, including pregnant women and young children.
2. The recipe is extremely simple, especially if you use store-bought biscuits, and while the texture is different from the classic tiramisu (this one is firmer), this dessert is nonetheless delicious. Ingredients: I used the cocoa powder from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliate).
3. Preparation time: 25 minutes + resting in the refrigerator Serves 6 to 8 people: Ingredients: mascarpone heavy cream with 35% fat content sugar About thirty ladyfinger biscuits, store-bought or homemade Q.
4. S.
5. of slightly sweetened coffee Unsweetened cocoa powder Recipe: Soften the mascarpone with a whisk.
6. Whip the heavy cream into soft whipped cream by adding the sugar.
7. Gently mix the two preparations, then proceed to assembly.
8. Dip the biscuits for a few seconds in not too hot coffee, then spread them at the bottom of a dish.
9. Cover with half of the cream, then repeat: another layer of biscuits, then the remaining cream (I kept a little aside for piping).
10. Place the tiramisu in the refrigerator for a minimum of 2 to 3 hours.
11. When serving, sprinkle with cocoa powder and enjoy!