



Recipe for Italian Tiramisu

You don't have to travel all the way to Italy for this delicious Italian Tiramisu. You can make this Italian Tiramisu at home in a few easy steps with this recipe from FunCakes. Just wait until the flavors have absorbed and enjoy!

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g
F10100
€3.96



FunCakes Mix for Buttercream 500g
F10125
€4.07



FunCakes Icing Sugar 900g
F10545
€5.49



FunCakes Flavour Paste Tiramisu 100g
F56205
€5.79



Patisse Parchment Paper Sheets
38x30cm pk/20
P01733
€3.85



JEM Nozzle Large Plain Round Savoy
#3R
NZ3R
€2.35



FunCakes Decorating Bags 30cm pk/10
F85100
€3.15



Wilton Decorating Tip Open Star #1M
02-0-0151
€2.35

Ingredients for Italian Tiramisu

- [200 g FunCakes Mix for Biscuit Deluxe](#)
- [200 g FunCakes Mix for Buttercream](#)
- [FunCakes Flavor Paste Tiramisu](#)
- [2 tablespoons FunCakes Icing Sugar](#)
- 6 eggs (circa 300 g)
- 220 ml water
- 250 g unsalted butter
- 500 g mascarpone
- 1 dl strong coffee or espresso
- A splash of Cointreau
- Crystalsugar
- Cacao powder

Other necessities for Italian Tiramisu

- [FunCakes Disposable Decorating Bags](#)
- [PME Deep Square pan 17,5 x 27,5 x 7,5cm](#)
- [JEM decorating tip #3R Round](#)
- [Wilton decorating tip #1M Open Star](#)
- [Patisse Parchment Paper](#)
- [Wilton Comfort Grip Spatula with Angled](#)

Step 1: Prepare the buttercream for the Italian Tiramisu

Prepare 200 grams of FunCakes Mix for Buttercream. You do this by mixing 200 grams of the buttercream mix with 200 ml of water. Beat this mixture with a whisk and let it stiffen at room temperature for at least one hour. Then beat 240 grams of unsalted (cream) butter until creamy for about 5 minutes. Add the mixture in parts to the butter and mix completely before adding the next part. Mix into a smooth cream (approx. 10 minutes) and season with the FunCakes Flavor Paste Tiramisu.

Step 2: Prepare the biscuit for the Italian Tiramisu

Preheat the oven to 150 ° C (convection oven 130 ° C). Then prepare 200 grams of FunCakes Mix for Sponge Cake Deluxe. You do this by mixing 200 grams of mix, 3-4 eggs and 20 ml of water and whipping this batter at the highest speed for 7-8 minutes. Then mix it on low speed for another 2-3 minutes. Put the tip in the decorating bag and fill it with biscuit batter. Pipe stripes about 10 cm long on a baking tray lined with parchment paper and sprinkle with a layer of granulated sugar. Keep enough distance between the long fingers because they run out. Bake the lady fingers in the middle of the preheated oven for approx. 10 minutes and let them cool down on the cooling rack.

Step 3: Get started with the mascarpone for the Italian tiramisu

Put 1 dl coffee with a dash of Cointreau in a bowl and let it cool down. Then mix two egg yolks with 2 tablespoons of icing sugar until a cream color is formed. Fold in 500 grams of mascarpone until it is lump-free. Stir in 2 tablespoons of coffee with Cointreau if necessary. Beat two egg whites until stiff

and fold this through the mascarpone mixture. Put this in the fridge until use.

Step 4: Build the Italian Tiramisu

Line the baking pan on the bottom with a suitable piece of baking paper and place 2 strips of baking paper crosswise in the baking pan, the ends hanging over the baking pan. Spread a layer of mascarpone cream on the bottom. Dip the lady fingers in the coffee and place them on top. Now spread a layer of tiramisu buttercream over the lady fingers and apply another coat of lady fingers dipped in coffee. Spread another layer of mascarpone and place another layer of coffee-dipped lady fingers on it, which you then cover with a layer of buttercream. Place tip # 1M in the decorating bag and fill it with the remaining buttercream. Fill the entire tiramisu with tufts.

Let the tiramisu stiffen in the fridge for at least 2 hours, but preferably longer because then the flavors can absorb well and finish it off by sprinkling the tiramisu with cocoa powder just before serving.