

de leukste taarten shop



Pumpkin spice tiramisu

Celebrate autumn with this irresistible pumpkin spice tiramisu recipe. Featuring homemade ladyfingers and FunCakes Herb Mix Pumpkin Spice, it's the seasonal dessert trend you'll want to make again and again.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€4.95



FunCakes Icing Sugar 900g

F10545
€5.89



FunCakes Herb Mix Pumpkin Spice 35g

F56595
€4.49



FunCakes Flavour Paste Pumpkin Spice
100g

F56600
€6.15

de leukste taarten shop



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.95



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Wilton Decorating Tip Round #2A

02-0-0163
€2.35



Ingredients

- 150 g FunCakes Mix for Sponge Cake Deluxe
- FunCakes Flavour Paste Pumpkin Spice
- FunCakes Herb Mix Pumpkin Spice
- 2 tbsp FunCakes Icing Sugar
- 500 g mascarpone
- 100 ml strong coffee
- 15 ml water
- 3 eggs (approx 150 g) + 2 eggs, separated
- 2 tbsp cocoa powder
- Granulated sugar
- Pinch of salt

Necessities

- FunCakes Disposable Decorating Bags
- FunCakes Parchment Paper Sheets
- Wilton Decorating Tip #2A
- Cut pumpkin shapes out of paper
- Big baking tray

Step 1: Preheat the Oven

Preheat the oven to 180°C (convection oven 160°C).



Step 2: Prepare the Ladyfinger Batter

Prepare 150 g of FunCakes Mix for Sponge Cake Deluxe with 3 eggs and 15 ml of water as indicated on the packaging.

Step 3: Prepare the Baking Tray

Line a baking tray with parchment paper. Sprinkle a thin layer of granulated sugar over it.

Step 4: Pipe and Bake the Ladyfingers

Put the batter into a decorating bag fitted with decorating tip #2A and pipe strips of approximately 10 cm onto the sugar-coated parchment paper. Leave space between each strip as the batter will spread slightly. Bake the ladyfingers for 14-18 minutes until they are crispy and have a golden brown colour. Repeat until all the batter has been used.

Step 5: Make the Pumpkin Spice Coffee

Mix one tablespoon of the FunCakes Flavour Paste Pumpkin Spice into the coffee and leave to cool.

Step 6: Prepare the Mascarpone Filling

Separate 2 eggs. Beat the egg yolks with 2 tablespoons of granulated sugar until it is pale and creamy. In a separate bowl, whisk the egg whites with a pinch of salt until stiff peaks form. Fold the mascarpone together with a small amount of the FunCakes Pumpkin Spice Flavour Paste into the beaten egg yolks, then gently fold in the whipped egg whites.



Step 7: Assemble and Chill the Tiramisu

Dip the ladyfingers into the coffee and line the bottom of the bowl with them. Spread half of the mascarpone mixture over the ladyfingers and smooth the surface. Add another layer of dipped ladyfingers, then spread the remaining mascarpone mixture on top and smooth again. When done, let the tiramisu chill in the refrigerator for at least 4 hours. For the best flavour, let it set overnight so the flavour has time to fully develop.

Step 8: Decorate and Serve

Just before serving, mix the cocoa powder with some FunCakes Herb Mix Pumpkin Spice. Cut a few pumpkin shapes out of paper and place them on top of the tiramisu. Dust the tiramisu with the cocoa and spice mixture, then carefully remove the paper pumpkins.

This recipe was created in collaboration with FunCakes.