



Tiramisu

Ingredients for approx. 10 servings:

9 eggs, 200 g sugar, a pinch of salt, **125 g Köln® Muesli Chocolate**, 4 tbsp. wheat flour, 2 tsp. baking powder, 3 tsp. cocoa powder, 4 sheets of gelatine, 300 g mascarpone, 120 ml espresso, 100 ml amaretto

Preparation:

For the base beat five eggs with 100 g sugar and salt until foamy. Add Köln® Muesli Chocolate, flour, baking powder and cocoa, stir under and bake the dough on a baking tray lined with baking paper. Turn the base out onto a cooling rack to cool. Separate the remaining four eggs and mix the yolks with the remaining sugar. Beat egg whites until stiff. Soak gelatine. Stir mascarpone under the egg yolk mass, then the pressed out and warmed gelatine and then spoonwise the stiff egg whites. Mix espresso and amaretto. Cut base in half, put one half in a casserole (approx. 20 x 30 cm), drizzle with one half of the espresso amaretto mix and dust with cocoa. Spread with one half of the mascarpone creme and repeat this with the second half of the base. Leave Tiramisu to cool in the refrigerator for 8 hours. Dust with cocoa before serving.

Tip: You can also prepare this recipe with any other Köln® Chocolate Muesli.

Top/bottom heat: 170 °C **Fan assisted oven:** 150 °C

Baking time: approx. 20 minutes

Preparation time: approx. 40 minutes (without waiting time)