

DLA
naturals



STRAWBERRY TIRAMISU

INGREDIENTS

200g *DLA Fruit Nectar Strawberry*
10 Strawberries

BISCUIT DOUGH:

1 Egg
30g Granulated sugar
30g Cake flour
Powdered sugar

MASCARPONE CREAM:

200g Mascarpone
40g Granulated sugar
200g Fresh cream
15g Granulated sugar

METHOD:

1. Make the biscuits. Separate the egg yolk and egg white. Add granulated sugar to the egg white and whisk to make a firm peak meringue. Add the egg yolk to the meringue and mix with a spatula. Sift and add the cake flour, mix, and pack in a piping bag fitted with a round mouthpiece. Pipe the dough into 10 cm lengths on a

baking pan lined with baking paper, and sprinkle powdered sugar. Bake in an oven preheated to 180°C for about 13 minutes.

2. Make the mascarpone cream. Put mascarpone and 40g granulated sugar in a bowl and mix until smooth. Put fresh cream and 15g granulated sugar in separate bowl and whisk, then add to the bowl of mascarpone mix and mix.

3. Assembly. Place DLA Fruit Nectar Strawberry in a heat-resistant container and heat in a 600w microwave for 30 seconds. Spread a small amount of mascarpone cream on the bottom of the mold. Dip the finger biscuits into the DLA Fruit Nectar Strawberry and arrange them to the molder. Spread the mascarpone cream on top and place another layer of finger biscuits soaked in fruit nectar strawberry. Spread mascarpone cream on top to smooth the surface and decorate with sliced strawberries.

FEATURED PRODUCT



Fruit Nectar
Strawberry