

Tiramisu Cake



This cake is best of the best, simply fabulous due to its texture and taste.

We all know that Tiramisu tastes like coffee, but I promise you, this Tiramisu is special. Try this cake, which has a special and light taste of bitter almond.

INGREDIENTS :

1 kg of Mascarpone cheese

500 ml of sweet cream

80 g of powder sugar

1 Cream fix

400 g of ladyfingers

400 – 500 ml of cold espresso (or strong Turkish coffee)

$\frac{1}{2}$ of a bottle of concentrated bitter almond flavour (It is often written Bitter – Mandel or Bittermandel on the bottle. You can find it in small glass bottles)

FOR DECORATION :

Cocoa (bitter cocoa for cakes)

Roasted flaked almonds

PROCEDURE :

1 . put Mascarpone , powder sugar and concentrated flavour in a bowl and mix well ...

2 . pour the sweet cream and Cream fix lightly, with constant mixing and mix well (be careful not to mix too much) ...

3 . divide the filling into three equal parts ...

4 . adjust the cake ring on the diameter of 26 cm and put it on the cake stand...

5 . nip the ladyfingers in the cold coffee shortly and line them in the ring, then put the filling on the ladyfingers and repeat the procedure till you have used all the ladyfingers and the whole filling ...

BOTH LADYFINGERS AND THE FILLING ARE LINED THREE TIMES !!!

6 . put the cake in the fridge, best overnight ...

7 . the next day take the cake out of the ring, even its edges and coat them with roasted flaked almonds ...

8 . sprinkle the cake with cocoa abundantly from above ...

NOTES AND ADVICE :

1 . Always put the sugared side of the ladyfingers down.

2 . Even the filling over the ladyfingers softly, so that they do not move .

3 . The concentrated flavour can be bought in Kaufland or Lidl, please do not skip it.



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