

Dolci

Tipsy Apple-Tiramisu

Ingredients for 10 portions:

200 g amarettini
12 cl espresso
3 cl amaretto
500 g apple compote
500 g mascarpone
500 g crème fraîche
1/8 l cream
1 bag of vanilla sugar
3 tbsp sugar
3 cl coffee liqueur
1 – 2 tsp cocoa

Divide the amarettini between ten dessert glasses, but leave 20 – 30 aside as decoration. Sprinkle espresso and amaretto evenly onto the amarettini in the glasses and completely cover with the drained apple compote. Stir the mascarpone together with the crème fraîche, cream, sugar and coffee liqueur and then use to cover the apple compote. Dust each with cocoa and keep in a cool place for at least 1 hour.

Preparation time: Approx. 15 minutes

Per serving:

KJ/kcal: 2384/575

Protein: 6.4 g

Fat: 46.0 g

Carbohydrate: 31.0 g

Bread units: 2.6

Tip: You can replace the amarettini with sponge fingers and serve the tiramisu in the "classic" oblong shape.