

# Tiramisu

## Menu

Description:

Serving Size: 1

Categories: Sabatini/Dessert



<b>Cost Per Serving</b>	
\$	0.82

<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created:		
Revised:	4.14.17	AJ
	4/17/2017	EA

<u>Amount</u>	<u>Measure</u>	<u>Ingredient</u>	<u>Preparation Method</u>	<u>Product No.</u>
<b>Chocolate Bisquit: (24 pieces)</b>				
0.300	kg	Egg yolks		20-100000952
3.000	ea	Eggs		20-100000648
0.150	kg	Flour, all purpose		20-100000471
0.075	kg	Cocoa powder		20-100001028
0.075	kg	Butter		20-100001600
0.075	kg	Dark chocolate		20-100022970
0.375	kg	Egg whites		20-100000953
0.150	kg	Sugar, granulated		20-100001065
0.004	kg	Salt		20-100001305
<b>Chocolate Décor: (yield: 20-25 pieces)</b>				
0.025	kg	Dark chocolate	for rectangles	20-100022970
0.040	kg	White chocolate	for cigars	20-100022969
<b>Chocolate Mousse: (yield 60 servings- 20g each)</b>				
0.312	lt	Cream		20-100000582
0.312	lt	Milk		20-100012960
0.125	kg	Yolks		20-100000952
0.065	kg	Sugar, granulated		20-100001065
0.004	kg	Gelatin sheets		20-100001038
0.320	kg	Dark chocolate		20-100022970
<b>Coffee-Kahlua Jelly: (yield 144 portions- 4 pieces each)</b>				
0.260	kg	Sugar, granulated		20-100001065
0.350	lt	Water		
0.030	kg	Nescafe instant coffee		20-100001522
0.350	kg	Water, cold		
0.060	kg	Gelatin sheets		20-100001038
0.500	lt	Kahlua liquor		20-100001676
<b>Coffee sauce: (yield 44 portions- 40g each)</b>				
1.200	lt	Cream		20-100000582
18.000	ea	Egg yolks	reserve whites for other use	20-100000648
0.180	kg	Sugar, granulated		20-100001065
0.050	kg	Nescafe instant coffee		20-100001522

### Mascarpone Filling: (24 portions-1 full flex mold)

0.160	kg	Egg yolks	20-100000952
0.200	kg	Sugar, granulated	20-100001065
1.000	kg	Mascarpone cheese, room temperature	20-100000563
0.150	lt	Cream, whipped	20-100000582
0.040	kg	Water, cold	
0.008	kg	Gelatin sheets	20-100001038

**Method of Preparation:**

**Chocolate Bisquit:**

- 1- Whip yolks, eggs and sugar to make ribbon.
- 2- Sift together flour and cocoa powder.
- 3- Melt butter and chocolate together.
- 4- Make a meringue from the egg whites and second sugar.
- 5- Fold half the meringue into the chocolate butter mixture and then add it to the egg yolk mixture.
- 6- Fold in the dry ingredients followed by the remaining meringue.
- 7- Spread evenly onto a tray 60 x 40 with silpat and bake at 325F for 10-15 minutes.
- 8- Cut into rectangles 17 cm x 3.5 cm= 24 pieces.
- 9- Use big cylinders/silicon flexi mold.

**Chocolate Décor:**

- 1- Dark chocolate rectangular dimensions 9 x 2.5 cm.
- 2- White chocolate cigars= length 12 cm.

**Chocolate Mousse:**

- 1- Heat the milk & cream.
- 2- Temper yolks and sugar and cook until 84C.
- 3- Bloom gelatin.
- 4- Strain the egg mixture over the chocolate & gelatin.
- 5- Using an immersion blender, incorporate all the ingredients to a well-emulsified blender.
- 6- Cool.

**Coffee-Kahlua Jelly:**

- 1- Bring to a boil water, sugar and Nescafe.
- 2- Soak the gelatin with cold water and let dissolve.
- 3- Whisk in the hot Nescafe mixture.
- 4- Cool slightly and add the Kahlua liquor.
- 5- Pour on a steel plate and let cool.
- 6- After a few hours in the refrigerator, jelly is ready to cut.
- 7- Cut into cubes.

**Coffee Sauce:**

- 1- Bring cream to a boil.
- 2- In a separate bowl, whisk egg yolks and sugar together.
- 3- Temper yolk mixture into hot cream.
- 4- Continue cooking to 84C.
- 5- Add the Nescafe, whisk, and let cool.

**Mascarpone Filling:**

- 1- Make a pate bombe with yolks and sugar.
- 2- Bloom gelatin.
- 3- Add melted gelatin and some of the cream into the mascarpone and whisk.
- 4- Fold in the pate bombe to mascarpone and add the remaining whipped cream.