



Tiramisù

INSPIRATION



Taste of Real

Editorial

Appreciated around the world for its creamy scrumptiousness, tiramisù is THE flagship Italian dessert hands down. There is even an International Tiramisù Day each March 21st!

There are many variations on the original tiramisù recipe, but the one ingredient that is common to all versions is the incomparable mascarpone, the ultra-creamy cheese with a fresh, slightly tangy flavour. Its fat content is the secret to its flavour and texture that are so widely appreciated.

So, who better than Elle & Vire Professionnel® to guide you in the preparation of your own tiramisù! Thanks to its unique dairy know-how, Elle & Vire Professionnel® offers a mascarpone whose texture is semi-thick and smooth. It allows to save time in preparations and has organoleptic qualities that are ideal for preparing this Italian recipe while promoting French excellence.

In this booklet, the Italian chef Emmanuele Forcone, World Pastry Champion in 2015, shares his variations on the theme of tiramisù, as well as tips for each step of the recipe. It also contains Nicolas Boussin's (one of the Best Pastry Chefs in France) precious advice to make your own tiramisù.



Buon viaggio!*

*Have a good trip

Summary

- 04 **ALL ABOUT TIRAMISÙ**
- 06 **THE CHEF'S INTERVIEW**
Meet Emmanuele Forcone, World Pastry Champion in 2015
- 08 **TIRAMISÙ'S VARIATIONS**
By Emmanuele Forcone
- 22 **CHEFS' TECHNIQUES**
For making tiramisù
- 30 **THE KEY INGREDIENTS**
- 32 **LA MAISON DE L'EXCELLENCE**
- 34 **ELLE & VIRE PROFESSIONNEL®**



All about *Tiramisù*

Tiramisù stands out from all other desserts for its multiple layers. It is one of the most recognisable and appreciated desserts throughout the world.



Where does it come from?

There is no doubt that tiramisù is indeed Italian, but its reputation is so great that several towns claim its origin. Evidence shows that similar desserts were eaten in Venice as early as the Renaissance, but these were also seen in other regions such as Tuscany. Even though the mystery surrounding the creation of the original tiramisù has still not been solved, it is sure that the tiramisù recipe we know today did not appear until the 20th century. Its invention is attributed to the pastry chef at the restaurant "Le Beccherie" in Treviso in the late 1960s. The chef is said to have codified the recipe as we know it today, taking inspiration from previously existing ones.



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*A bestseller with
mysterious origins.*
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What does Tiramisù mean?

Just as not knowing where it originally hailed from, there are several possible translations and interpretations of its name. Literally, tiramisù means "pull me up". Some consider that such a name refers to the positive, comforting effect the dessert has on one's mood, a sort of decadent "antidepressant". Others think of the invigorating, dynamising boost due to the strong coffee that goes into its preparation.



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*Mascarpone, the star
ingredient of tiramisù.*
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Tiramisù today

Alternating layers, another hallmark of tiramisù, means that chefs can use their creativity to play around with textures and flavours to adapt this iconic dessert! Several starred chefs offer their versions of this flagship Italian recipe, by giving it their personal creative touch. Ferran Adria prepares a savoury tiramisù flavoured with Japanese miso, Simone Zanoni and Christophe Michalak offer versions prepared with candied chestnuts, and tiramisù flavoured with coconut, mango or passionfruit have been presented by candidates at the Tiramisù World Cup in Milan. In this booklet, Emmanuele Forcone invites you to discover his variations of tiramisù.



The original recipe

In addition to being absolutely scrumptious, the fact that tiramisù is easy to prepare with readily available ingredients has contributed to the success of this recipe.

To ensure that the dessert is perfectly executed, it is essential to choose top-quality ingredients: fresh eggs, sugar, cookies for dipping (usually lady fingers or sponge fingers), top-quality chilled strong coffee, a little Amaretto, unsweetened cocoa powder and, of course, an excellent mascarpone! The star ingredient of tiramisù, mascarpone gives the dessert its creaminess, flavour and unctuous texture.

The Chef's interview

Emmanuele Forcone

**World Pastry Champion in 2015,
International pastry consultant
and pastry chef trainer.**



*What does tiramisù signify, inspire
and remind you of?*

Tiramisù truly represents Italian pastry and it is one of my favourite desserts. It's a nostalgic dessert that reminds one of their childhood, as it is the dessert that all mothers used to prepare for their children at home.

I believe tiramisù is the ideal dessert associating acidity and bitterness with sweetness at the same time, resulting in a unique flavour profile.

*What are the secrets to making a
good tiramisù?*

I believe that tiramisù's secret lies in its perfect balance between key taste elements and flavours: there's the sweetness of mascarpone but also its acidity, there's bitter cocoa, bitter coffee and, of course, all the richness and sweetness

of mascarpone. This set of basic tastes comes together in perfect harmony. For me, the tiramisù secret is therefore a perfect balance of tastes and flavours and I believe it determines its success.

*What does mascarpone represent for
you?*

To an Italian pastry chef, mascarpone is the cheese that represents pastry par excellence. Mascarpone is an Italian speciality, extremely well known as an ingredient in tiramisù, which is the biggest selling Italian dessert worldwide, part of our cultural identity. But mascarpone is not only used in tiramisù. This cheese combines perfectly with thousands of other creams and provides chefs with infinite creative opportunities, giving structure and taste to many different types of cream.

*What do you like about Elle & Vire
Professionnel® Mascarpone?*

The most surprising thing about Elle & Vire Professionnel® Mascarpone is its super creamy texture, very unique. Why? Because pastry chefs need ingredients with very soft textures to make their mixtures easily.

This mascarpone also has a very appealing taste: enveloping, intensely creamy, and sweet. Many brands of mascarpone available on the market can have a pronounced barnyard flavour, but that is not what you want in a mascarpone. Elle & Vire Professionnel® Mascarpone boasts a delicate creamy, cheesy flavour.

To me, this makes Elle & Vire Professionnel® Mascarpone an extraordinary product, the perfect ally in preparing mascarpone-based confectionery and desserts.

*What was your inspiration when
working on your new versions of
tiramisù?*

What we decided to do with Elle & Vire Professionnel® is to develop recipes for classic Italian tiramisù, while also exploring different ways of transforming this dessert, known for its classic, clearly defined flavours, into completely new versions of itself as far as pastry chefs are concerned. Therefore, we decided to widen our scope with our pastry creations, desserts to take away, and desserts for restaurants. At the same time, we wanted to explore different tastes, such as lemon tiramisù combined with exotic fruit flavours, or speculoos tiramisù.

This is a way of bringing even more creativity to a classic dessert as it has been done in many traditional desserts such as the Paris-Brest now made in many different variations. In this booklet, you'll discover my variations of tiramisù that are closely linked to traditional flavours but also including a few touches of innovation.



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**Elle & Vire Professionnel®
Mascarpone is the
perfect ally for your
desserts: super creamy
texture, appealing taste
and time-saving in
preparations!**
”

Tiramisù's *variations*

by Emmanuele Forcone

Discover what Emmanuele Forcone has to offer - 6 unique variations of tiramisù in which flavours and textures are reinvented to inspire your creations.

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Discover my variations of tiramisù to explore different flavours and textures which lend added creativity to this classic dessert.

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A tiramisù full of surprises in terms of textures and temperatures.

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Babamisù

Recipe created by Emmanuele Forcone

SERVES 12

Mascarpone foam

250 g **Elle & Vire Professionnel® Mascarpone**

250 g **Elle & Vire Professionnel® Excellence Whipping Cream**

70 g egg yolks

75 g sugar

50 g milk

5 g 200 Bloom gelatine

30 g water for the gelatine

1 vanilla bean

Combine the cream, egg yolks and sugar and heat to 82°C to prepare the custard. Add the gelatine mass, stir until it melts and pour over the mascarpone. Mix with a hand blender. Transfer the mixture to a syphon, load with two CO2 cartridges and shake well. Store at 4°C until ready to use.

Baba

80 g **Elle & Vire® Unsalted Gourmet Butter**

300 g strong flour (high protein)

50 g sugar

240 g whole eggs

40 g egg yolks

25 g yeast

2 g salt

In a cutter, combine the flour, eggs, salt, sugar, cold butter and yeast. Mix everything for about one minute. Let the dough rise until it has tripled in volume. When the dough has risen, deflate in the cutter. Transfer to a pastry bag and pipe 25 g of dough into spherical moulds. Let rise at 28°C and bake in a 180°C oven 15 minutes. While the babas are baking, cover the moulds with a micro-perforated silicone mat and a baking rack.

Coffee imbibing syrup

500 g syrup

(1000 g water + 750 g sugar)

250 g espresso coffee

Boil 1000 g of water and 750 g of sugar. Weigh out 500 g and add the coffee. Soak the baba spheres in the imbibing syrup when it has cooled to 70°C.

Vanilla mascarpone ice cream

250 g **Elle & Vire Professionnel® Mascarpone**

900 g milk

40 g honey

70 g dextrose

5 g neutro hot process powdered stabilizer

1 vanilla bean

230 g sugar

120 g egg yolks

Bring the milk, honey, dextrose, stabilizer and vanilla to the boil. Pour the mixture over the previously combined yolks and sugar and cook to 82°C. Remove from the heat, strain and pour over the mascarpone. Mix well with a hand blender. Refrigerate for 10 hours at 4°C then churn the ice cream.

Cocoa hazelnut streusel

150 g **Elle & Vire® Unsalted Gourmet Butter**

150 g raw brown sugar

150 g ground hazelnuts

1 g salt

115 g flour

23 g cocoa powder 22%-24%

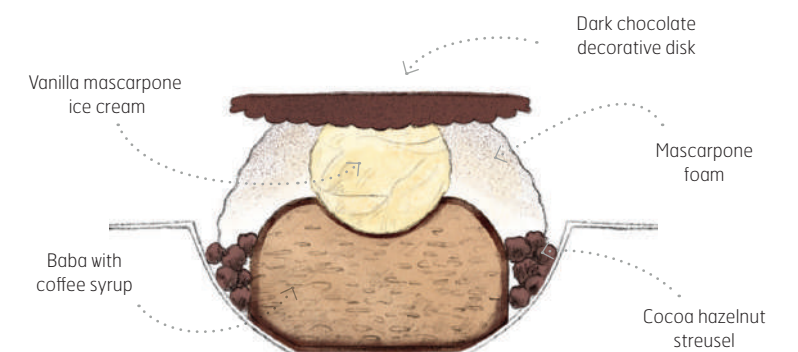
In a stand mixer using the paddle, cream the butter and add the remaining ingredients with the machine running. When the mixture forms a dough, work through a coarse sieve and spread onto a baking tray. Place in the freezer until hardened, then bake at 150°C until golden brown.

Assembly

Dark chocolate "Babamisù" decorative disk

Cocoa powder

Place the baba in the center of the dish. Top with a scoop of ice cream. Sprinkle some of the cocoa hazelnut streusel around. Cover with mascarpone foam. Prepare the finishing touch by sifting cocoa powder over the top of the chocolate "tiramisù" decorative disk and place it on top of the mascarpone foam.



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An individual dessert served in a chocolate shell that remains faithful to the flavours of a classic tiramisù.

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Tiramisù Cupcake

Recipe created by Emmanuele Forcone

SERVES 20

Syrup base

500 g water
500 g sugar
500 g glucose syrup

Liquid pâte à bombe

250 g syrup base
130 g egg yolks

Mascarpone cream with liquid pâte à bombe

500 g **Elle & Vire Professionnel® Mascarpone**
500 g **Elle & Vire Professionnel® Excellence Whipping Cream**
360 g liquid pâte à bombe

Bring the water, sugar and glucose to the boil. Weigh out 250 g out of the syrup, mix with the egg yolks and heat to 82°C in the microwave. Strain and let cool.

Whip the liquid pâte à bombe with the cream and the mascarpone. Refrigerate for 3 hours.

Condensed milk sponge cake

70 g sunflower oil
75 g flour
45 g condensed milk
83 g egg yolks
75 g whole eggs
135 g fresh egg whites
52 g sugar
7 g lemon juice
1,5 g salt
1 vanilla bean

Heat the oil to 80°C, pour over the sifted flour and combine. Add the eggs, yolks, salt and vanilla in that order to make a choux pastry dough. Finish by adding the condensed milk.

Whip the egg whites with the sugar and lemon juice. Combine the two mixtures.

Spread onto a silicone baking mat and bake in a 160°C oven for 20-25 minutes with the damper open, cool in a blast chiller set to 3°C.

Coffee imbibing syrup

500 g 32° Baumé syrup
(1000 g water + 1500 g sugar)
250 g espresso coffee

Bring 1000 g of water and 1500 g of sugar to the boil. Weigh out 500 g of syrup and add the coffee.

Soak the sponge cake using the imbibing syrup once it has cooled to 70°C.

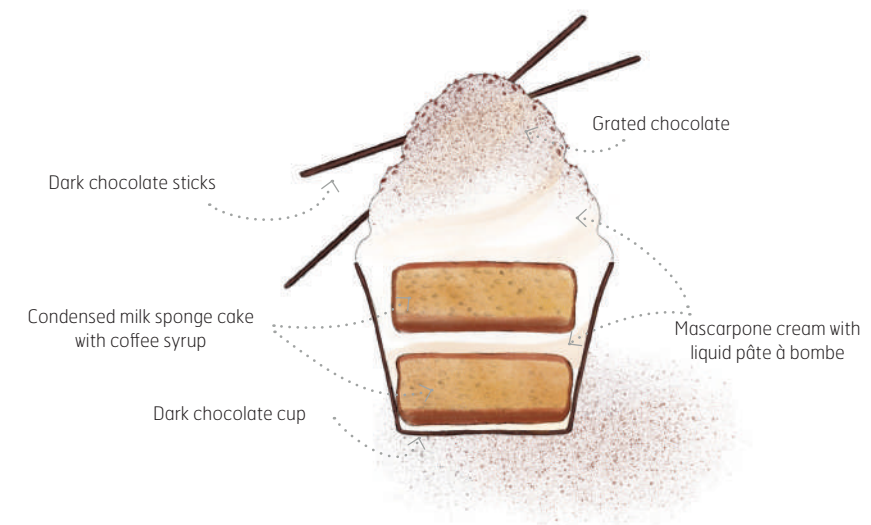
Assembly

Dark chocolate

Dark chocolate sticks

Dark chocolate cups

Fill a cup-shaped thermoformed mould with chocolate, empty the chocolate to leave a thin layer coating the inside and leave the mould at room temperature for about 20 minutes. Before unmoulding the cup, place in the refrigerator at 4°C. Inside the cup, alternate three layers of cream and sponge cake imbibed with coffee syrup. Once full, pipe a large dollop of cream on top and grate some dark chocolate over the top. Finish decorating with a few chocolate sticks.



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*A modern, contemporary tiramisù,
using an innovative decoration technique.*

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Sponge cake

200 g fresh egg whites
125 g sugar (1)
300 g egg yolks
125 g sugar (2)
150 g pastry flour
150 g potato starch
Icing sugar

Beat the egg whites with the sugar (1). In a separate bowl, beat the egg yolks with the sugar (2). Lighten the egg yolk mass with a part of the whites and add the previously sifted together flour and starch. Fold the remaining egg whites into the mixture.

Spread the batter into a pan and sprinkle with sugar then with icing sugar.

Bake at 200°C with the damper open for 7–8 minutes.

Custard-based mascarpone cream

Custard

250 g **Elle & Vire Professionnel® Excellence Whipping Cream**
250 g whole milk
150 g sugar
150 g egg yolks
10 g 170 Bloom gelatine
50 g water for the gelatine
1 vanilla bean

Mascarpone cream

500 g whipped **Elle & Vire Professionnel® Excellence Whipping Cream**

500 g **Elle & Vire Professionnel® Mascarpone**

Bring the milk, cream and vanilla to the boil. Gradually pour over the combined sugar and egg yolks. Heat to 82°C. Add the melted gelatine mass. Let cool to between 29° and 32°C. Combine the mascarpone with 100 g of cream and whip the remaining 400 g of cream. Combine the two mixtures and beat to the medium peak stage.

Tiramisù Cake

Recipe created by Emmanuele Forcone

SERVES 3

Coffee imbibing syrup

500 g 32° Baumè syrup
(1000 g water + 1500 g sugar)
250 g espresso coffee

Bring 1000 g of water and 1500 g of sugar to the boil. Weigh out 500 g of syrup and add the coffee

Clear glaze

1500 g water
400 g glucose syrup
1400 g sugar
50 g NH pectin
8 g citric acid solution
(equal parts water+ citric acid)

Combine the sugar with the pectin and add the mixture to the remaining ingredients in a saucepan. Bring to the boil over low heat.

Chocolate-cocoa butter mass

60 g dark chocolate
40 g cocoa butter

Melt the chocolate and the butter separately, then combine and let cool to 28–29°C.

Assembly

Chocolate-cocoa butter mass
Dark chocolate bands
Stencil

Assembly 1

Put some non-stick spray on the inside of the mould, place the stencil with the word "Tiramisù" on top and stick on the inside bottom of the mould. Spray the stencil with the chocolate-cocoa butter mass. When it has hardened, remove the stencil. Pour the mascarpone cream into the mould and alternate a layer of sponge imbibed with coffee syrup, with a layer of cream. Repeat twice. Freeze in a blast chiller. Unmould and cover with a thin layer of clear glaze. To finish decorating the cake, surround it with three dark chocolate bands of varying heights.

Assembly 2

Apply some cream to the inside of the mould, covering the sides as well. Alternate a layer of cream with a layer of sponge imbibed with coffee syrup. Repeat twice. Freeze in a blast chiller. Unmould and coat with a thin layer of clear glaze.

For the decoration, place a "Tiramisù" stencil on a flat surface. Temper the chocolate and spread a thin layer over the stencil. When it has hardened, remove the plastic stencil and sift some cocoa powder over the top of the decoration.

Pipe out four dollops of cream on top of the cake and place the decoration on top of them.

To finish decorating the cake, surround it with three bands of dark chocolate of varying heights.

If you don't own or have access to a cutting machine, instead of making the stencil, you can make a simple chocolate disk and sift some cocoa powder over top.



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A glass verrine filled with rich, delectable flavours paired with the unctuousness of mascarpone.

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Speculoos Tiramisù

Recipe created by Emmanuele Forcone

SERVES 15

Speculoos cream

500 g **Elle & Vire Professionnel® Excellence Whipping Cream**

450 g **Elle & Vire Professionnel® Mascarpone**

160 g sugar

50 g milk

130 g speculoos paste

Combine the ingredients and refrigerate at 4°C for 3 hours. Whip the mixture.

Hazelnut financier

165 g fresh egg whites

95 g icing sugar

190 g hazelnut praline 50%

55 g pastry flour

40 g acacia honey

25 g inverted sugar

6,5 g baking powder

140 g liquid butter

Combine all the ingredients in a cutter and work to obtain a smooth, homogeneous mixture.

Spread onto silicone baking mats or onto a tray lined with baking paper.

Bake in a 160°C oven for 16-18 minutes.

Cool in a blast chiller.

Soft caramel

630 g **Elle & Vire Professionnel® Excellence Whipping Cream**

190 g **Elle & Vire® Unsalted Gourmet Butter**

400 g sugar

220 g glucose syrup

3,5 g NH pectin

2 vanilla beans

6 g fleur de sel

Mix a little of the sugar with the pectin. Caramelize the remaining sugar and glucose syrup, heating to 190°C.

Decook with the cream, vanilla and salt, previously heated together in the microwave.

Return to the heat and bring up to 105°C. Cool to 70°C, add the butter and blend to emulsify. Store in the refrigerator.

Speculoos crumble

125 g cold **Elle & Vire® Unsalted Gourmet Butter**

125 g raw brown sugar

38 g chestnut honey

30 g whole eggs

10 g milk

250 g pastry flour

1.2 g salt

3,8 g baking powder

7 g powdered cinnamon

Work the chilled butter, flour, baking powder, sugar, cinnamon and salt together to obtain a sand-like texture.

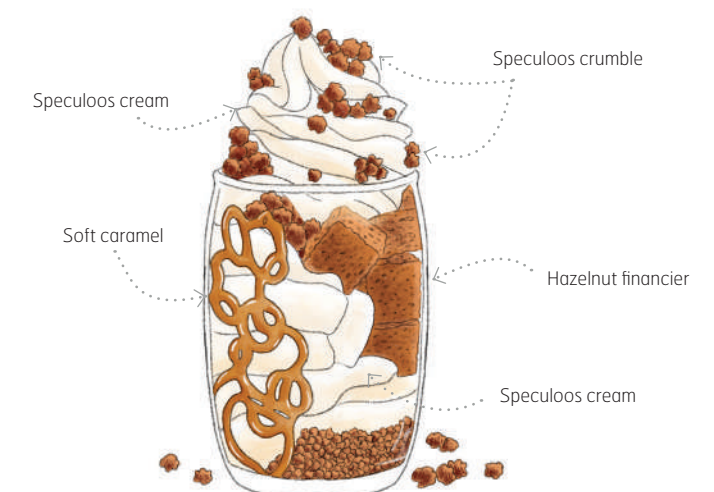
Add the previously combined eggs, milk and honey to finish making the dough.

Work through a sieve and place in the freezer. Bake at 160°C until toasted.

Assembly

Speculoos crumble

Drizzle soft caramel on one side of the glass. Place some speculoos crumble at the bottom of the glass. Using a pastry bag, pipe some cream on the side of the glass with the caramel. Arrange the speculoos crumble and hazelnut financier cubes on the other side. Top with a dollop of cream and sprinkle with some speculoos crumble.



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A limoncello-inspired tiramisù with an entirely new look and ultra-fresh flavour.



Lemon Tiramisù

Recipe created by Emmanuele Forcone

SERVES 3

Sponge cake

200 g egg yolks
300 g fresh egg whites
210 g sugar
195 g pastry flour
50 g potato starch

Whip the egg whites with the sugar to obtain a soft but stable mixture.

Slowly add the yolks to the meringue and keep whipping for a minute.

Sift the flour and starch and combine with the first mixture. Pour 200 g of batter into a 16 cm ring.

Bake in a 170°C oven for 18-20 minutes.

Lemon imbibing syrup

455 g water
150 g sugar
100 g powdered glucose
145 g limoncello (lemon liqueur)
Zest of 1 lemon

Bring the water, sugar, glucose and lemon zest to the boil and let infuse for 20 minutes. Strain and add the limoncello.

Lemon mascarpone cream

500 g **Elle & Vire Professionnel® Mascarpone**
200 g **Elle & Vire Professionnel® Excellence Whipping Cream (1)**
300 g **Elle & Vire Professionnel® Excellence Whipping Cream (2)**
100 g limoncello (lemon liqueur)
100 g sugar
100 g condensed milk unsweetened
Zest of 1 lime
Zests of 3 lemons
7 g 200 Bloom gelatine
42 g water for the gelatine

Rehydrate the gelatine with the water.

Heat 200 g of cream (1) to 60°C with the sugar, condensed milk, lime and lemon zest and let infuse for 20 minutes. Add the gelatine mass and let melt. Strain and pour the hot mixture over the mascarpone. Emulsify with a hand blender. Once mixed, continuing blending while adding the remaining cold cream (2). Emulsify well. Add the limoncello and let rest for at least 12 hours in the refrigerator at 4°C.

The next day, whip the cream in a stand mixer.

Strawberry - raspberry gel

200 g frozen raspberry puree
200 g frozen strawberry puree
25 g dextrose
25 g water
14 g crystal mais (modified cornstarch)
0,5 g salt
10 g sugar
Zest of 1 lemon

Mix the raspberry and strawberry puree with the water and lemon zest in tall, narrow recipient. In a separate bowl combine the sugar, modified cornstarch, dextrose and salt, then stir into the puree. Mix well using a hand blender. Store in the refrigerator at 4°C.

Assembly

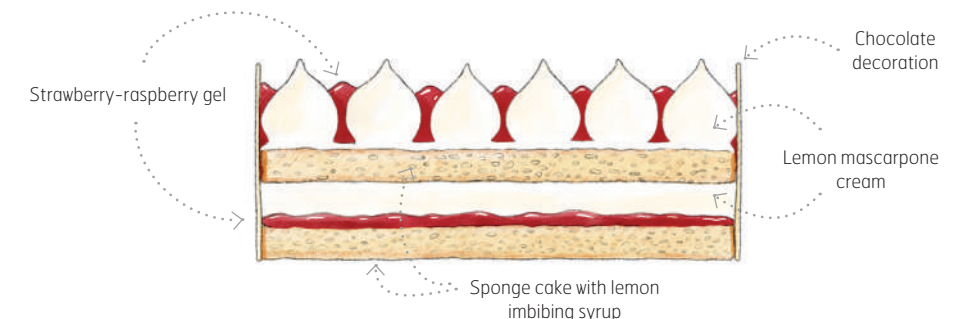
White chocolate band
White chocolate bow
Strawberry - raspberry gel
Lemon mascarpone cream

Inside a ring lined with a strip of acetate, top a layer of sponge imbibed with the lemon syrup with a layer of strawberry-raspberry gel, and then a layer of cream.

Add another layer of sponge imbibed with the lemon syrup, followed by a layer of mascarpone cream.

Freeze and unmould. Encircle the tiramisù with the white chocolate band and affix the white chocolate bow on one side.

Finish by decorating the top with alternating peaks of lemon mascarpone cream and strawberry-raspberry gel.



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An Italian version of a classic brioche complemented by an unctuous marsala-scented tiramisù cream.

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Tiramisù Brioche

Recipe created by Emmanuele Forcone

SERVES 30

Brioche dough

250 g **Elle & Vire® Unsalted Gourmet Butter**
500 g brioche flour
75 g sugar
125 g whole eggs
100 g water (1)
25 g yeast
50 g candied orange paste
12 g salt
50 g water (2)
1 vanilla bean

Combine the flour, sugar, eggs, 100 g of water (1), orange paste, yeast and vanilla together. The liquid ingredients must be at 20°C. Work to form a dough. Place in a transparent recipient and let rise until tripled in volume. Knead the dough again, adding the 50 g of water (2) and the salt. Gradually add the butter until completely incorporated. The final temperature of the dough must be 25°C. Let rest for 30 minutes at +3°C. Shape 40 g balls and place in the moulds. Let rise at 28°C for approximately one hour. Bake in a 180°C-190°C oven for 7-9 minutes, with the fan set to 4 and the damper closed.

Marsala zabaglione cream

300 g sugar
160 g egg yolks
60 g flour
330 g marsala
25 g rum 70° ABV

Warm the marsala slightly, pour over the combined flour, yolks and sugar and boil for a minute.

Remove from the heat, add the rum and mix well for about two minutes. Cool in a blast chiller.

Quick zabaglione tiramisù cream

500 g **Elle & Vire Professionnel® Mascarpone**
500 g **Elle & Vire Professionnel® Excellence Whipping Cream**
120 g marsala zabaglione cream

Whisk the ingredients together by hand.

Transfer to the bowl of a stand mixer and whip until stiff, being careful to not overwhip the mixture. It should be shiny and not granular.

Coffee imbibing syrup

500 g syrup
(1000 g water + 750 sugar)
250 g espresso coffee

Boil 1000 g of water and 750 g of sugar. Weigh out 500 g and add the coffee.

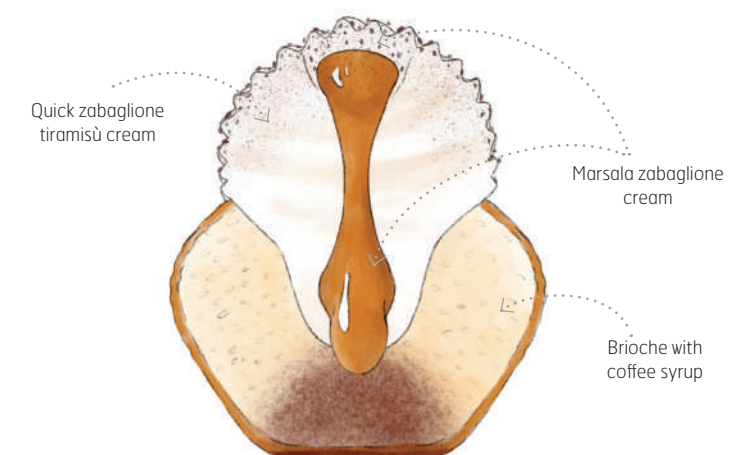
Imbibe the brioche with the syrup when it has cooled to 70°C.

Assembly

Dark chocolate
Marsala zabaglione cream

Slice off the top of the brioche. Pour some of the coffee imbibing syrup into the hole.

Fill the brioche with some mascarpone-zabaglione cream and some marsala-zabaglione cream. Decorate with a dollop of mascarpone-zabaglione cream. Grate some dark chocolate over top. Using a small warmed round spoon (such as a melon baller), form a depression in the cream and fill with some marsala-zabaglione cream.



Chefs' *techniques*

by Nicolas Boussin

From the recipe to the techniques, Nicolas Boussin, one of the Best Pastry Chefs in 2000, shares his vision of tiramisù.

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Discover our signature recipe which is enhanced by Elle & Vire Professionnel® Mascarpone as well as the different techniques for making tiramisù.

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A tiramisù recipe taken to new heights by our Elle & Vire Professionnel® Mascarpone, for all of the flavours and textures of the traditional tiramisù.

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Signature Tiramisù

Recipe created by Nicolas Boussin

MAKES 10 Ø12 X 6.5 CM- HIGH GLASS DISHES, EACH SERVING 4

Thanks to custard and meringue, this recipe results in a smooth, airy texture that is reminiscent of traditional tiramisù.

Ladyfinger cake

99 g egg yolks
80 g sugar (1)
117 g egg whites
30 g sugar (2)
50 g cornstarch
50 g T55 flour (approximately 11% protein)

Beat the egg yolks with the sugar (1). Beat the egg whites with the sugar (2) until stiff. Gently combine the two mixtures then fold in the previously sifted together cornstarch and flour.

Coffee imbibing syrup

41 g roasted coffee beans, coarsely chopped
485 g water
88 g sugar
22 g coffee extract

Bring the water to the boil.

Coarsely chop the coffee beans and let infuse, covered, for 40 min. Prepare a dry caramel (light) then deglaze with the unstrained coffee infusion. Add the coffee extract and let infuse overnight in the refrigerator. Strain before using.

Signature mascarpone mousse

1714 g mascarpone custard
321 g Italian meringue

Beat the mascarpone custard then gently fold into the Italian meringue.

Mascarpone custard

1000 g Elle & Vire Professionnel® Mascarpone
444 g milk
111 g egg yolks
79 g gelatine mass
79 g sugar

Prepare a traditional custard cooked to 83°C.

Remove from the heat and incorporate the gelatine mass and mascarpone. Mix with a hand blender. Refrigerate for at least 4 hours (ideally overnight).

Gelatine mass

11 g 200 Bloom powdered gelatine
68 g water

Rehydrate the gelatine in the cold water for 20 minutes (minimum). Melt in the microwave then set aside in the refrigerator.

Italian meringue with glucose

47 g water
62 g glucose syrup
125 g sugar
125 g egg whites

Prepare a traditional Italian meringue with a syrup cooked to 117°C.

Assembly

425 g ladyfinger cake
500 g coffee imbibing syrup
2035 g mascarpone mousse
QS cocoa powder

Spread 425 g of ladyfinger batter on a Silpat® mat within a 35.5 x 55 cm frame. Bake in a 180°C convection oven for approximately 20 minutes. Let cool. Cut out Ø 11 cm circles and imbibe with the coffee syrup (approximately 50 g per cake). Freeze. Pipe 140 g of mascarpone mousse into the bottom of each glass dish using a plain 10-mm tip. Top with a first layer of cake, pressing down gently, then pipe out another 140 g of mousse on top. Place a second circle of cake on top of the mousse, pressing down gently and pipe out a spiral of mousse (approximately 50 g) inward, starting from the edge of the glass dish (in order to obtain a smooth final layer of mousse that comes into contact with the edge). Pipe out dollops of mousse, starting from the edge of the glass dish (approximately 50 g). Freeze or sprinkle with cocoa powder and refrigerate.

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For more pronounced flavour, you can replace 20% of the mascarpone with Elle & Vire Professionnel® French Cream Cheese.

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This recipe is very practical for piping. Heating the egg yolks and whites guarantees better food safety than with the traditional recipe. A small amount of gelatine allows you to freeze this tiramisù without its delicate texture being affected.



ALTERNATIVE *Tiramisù Bases*

In addition to the base presented in the Signature recipe, Nicolas Boussin suggests two other variations for different results.

01 BOMBE MIXTURE WITH EGG YOLKS

Very creamy recipe with pronounced dairy flavour. May be used in a recipient or moulded in a ring.

1000 g **Elle & Vire Professionnel® Mascarpone**
320 g **Elle & Vire Professionnel® Excellence Whipping Cream**
100 g water
300 g sugar
140 g glucose syrup
500 g egg yolks
160 g gelatine mass
(23 g 200-Bloom powdered gelatine + 137 g water)

To make the gelatine mass, rehydrate the gelatine in the cold water for 20 minutes (minimum). Melt in the microwave, then set aside in the refrigerator.

Whip the cream using an electric beater. Prepare a sugar syrup cooked to 117°C with the water, sugar and the glucose syrup. Gradually pour over the egg yolks while mixing vigorously. Add the melted gelatine mass. Beat to the ribbon to make the bombe mixture. At 20°C, gently fold into the mascarpone then fold in the whipped cream.

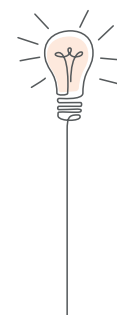
02 BOMBE MIXTURE WITH EGGS

Very light recipe. Must be used in a recipient (liquid consistency once mixed together).

1000 g **Elle & Vire Professionnel® Mascarpone**
320 g **Elle & Vire Professionnel® Excellence Whipping Cream**
100 g water
150 g sugar
100 g glucose syrup
250 g egg
60 g gelatine mass
(9 g 200-Bloom powdered gelatine + 51 g water))

To make the gelatine mass, rehydrate the gelatine in the cold water for 20 minutes (minimum). Melt in the microwave, then set aside in the refrigerator.

Whip the cream using an electric beater. Prepare a sugar syrup cooked to 117°C with the water, sugar and the glucose syrup. Gradually pour over the eggs while mixing vigorously. Add the melted gelatine mass. Beat to the ribbon to make the bombe mixture. At 20°C, gently fold into the mascarpone then fold in the whipped cream.



*Heating the eggs or yolks in the bombe mixture guarantees food safety.
A small amount of gelatine allows you to freeze this tiramisù without its smooth texture being affected.*



How to use MASCARPONE

01 STORAGE

Cut the pack open across the top. If necessary, stir the mascarpone using a spatula.



Take the desired quantity for your recipe. Cover the remaining mascarpone with clingfilm, ensuring that the film is pressed firmly against the mascarpone, and keep in the fridge for a maximum of 24 hours.



 It is not recommended to leave the product out of the fridge for longer than 10 minutes.

“
With Elle & Vire Professionnel® Mascarpone, I control the texture and can achieve whatever consistency I need.
”

02 SOFTEN

Being a cheese, Elle & Vire Professionnel® Mascarpone has a texture that thickens over time and may result in the appearance of a liquid called «whey».

This phenomenon is completely natural and does not affect the quality of the product. To return the cheese to its original soft consistency, pour the entire contents of the pack into a bowl.



Incorporate the whey using a spatula. Mix gently until you reach the desired smooth and consistent texture.



03 THICKEN

If you think that the texture of Elle & Vire Professionnel® Mascarpone is too runny for what you need, it is easy to make it thicker using a whisk.



 For large quantities, use a food mixer fitted with a whisk to mix it. After several minutes, the texture will start to become increasingly thicker.

04 LOOSEN

If you think that the texture of Elle & Vire Professionnel® Mascarpone is too thick, it is easy to loosen it with cream.



The key ingredients

Mascarpone

Mascarpone, the star ingredient of tiramisù.

The Elle & Vire Professionnel® UHT Mascarpone has all the qualities of a fresh mascarpone and even more. Its smooth texture allows to save time in preparation. It has an intense creamy taste that brings balance to sweet and savoury recipes.



Convenient

Long shelf life: much longer shelf life than fresh mascarpone thanks to its UHT packaging.

Time-saving

Easy to work with thanks to its semi-thick texture.

High yield

Higher whipping yield than with fresh mascarpone.

Constant results

Stable, high performance mascarpone year round thanks to UHT processing.

Excellence Whipping Cream

Excellence, the ideal cream to balance Mascarpone taste or texture.

Elle & Vire Professionnel® Excellence Whipping Cream owes its name to its unrivalled performances: a remarkable whipping rate, an easy incorporation with high tolerance to freezing and defrosting, an optimal hold giving elegant finish to preparations. And to top it all : an authentic and delicate flavour, made in France in Normandy!



French Cream Cheese

For a more intense taste in your mascarpone-based desserts.

The Elle & Vire Professionnel® French Cream Cheese offers a very easy-to-work texture and a unique fresh and creamy taste. Designed to bring creaminess and taste balance in sweet and savoury creations.

La maison de l'Excellence®



La Maison de l'Excellence Savencia® passes on its expertise and its values of listening and sharing throughout the world

Located in the Parisian suburb of Viroflay, La Maison de l'Excellence Savencia® is a place for sharing and passing on expertise to French and international catering and bakery-pastry professionals, as well as a place for reflecting on the culinary and pastry trends of tomorrow. Nicolas Boussin, pastry chef and winner of One of the Best Pastry Chefs in France in 2000, and former Michelin-starred Chef Sébastien Faré welcome chefs all year round at La Maison de l'Excellence Savencia® for individual or group training sessions. A team of chefs in the field supports professionals throughout the world. Since 2020, La Maison de l'Excellence Savencia® has gone digital and now offers online trainings and demonstrations.

OUR CHEFS' *missions*

01 *Inspire*

professionals through recipe collections from La Maison de l'Excellence Savencia®.

02 *Innovate*

for the future in collaboration with professionals.

03 *Share*

their product knowledge and expertise.

04 *Support*

professionals with practical advice and techniques.



NICOLAS BOUSSIN
Executive Pastry Chef

Named one of the Best Pastry Chefs in France (MOF) in 2000, Vice-Champion of the World Pastry Cup in Las Vegas in 2002, Nicolas Boussin was head of the pastry department at La Grande Epicerie de Paris department store before joining the team at Grand Marnier®.



The French *Excellence*

Since 1945, Elle & Vire Professionnel® has continued to develop its unique and unrivalled dairy know-how. It creates new products in its native Normandy, dairy products that it now exports all over the world!

Its secrets?

A French exceptional terroir, where the cows are often in the meadow, producing the best milk which then makes the best cream. Elle & Vire Professionnel® desire to provide the best support to leading professionals in order to offer products to suit their needs. It is there for chefs in their pursuit of Excellence, at trade shows and through renowned partners.

Thanks to this close collaboration with world-renowned chefs, for many years, Elle & Vire Professionnel® has developed a range of fine cream, butter and cream cheese that have been recognized for their consistency and performance.

Proud to be partner!



SIRHA
COUPE DU MONDE
DE LA PÂTISSERIE

MAIN PARTNER
2023-2025



SIRHA
BOCUSE D'OR

PLATINUM PARTNER
2023-2025



Tiramisù

INSPIRATION



Find our recipes and videos on our website www.elle-et-vire.com/pro/en

