

Mango and pineapple tiramisu



Ingredients

150g Mango puree Ardo

150g Pineapple Ardo

5 eggs

500g mascarpone

100g speculaas

100g sugar

150g cane sugar

150g water

2 star anises

½ tbspc Sichuan pepper

Preparation

1. Make a syrup of the cane sugar, water, star anise and Sichuan pepper.
2. Then mix with the mascarpone and the egg yolk.
3. Beat the egg whites together with the sugar.
4. Mix the mascarpone mixture with the whipped egg whites.
5. Dip the speculaas in the syrup and cover the bottom of the glasses with it. Add some mango puree and mascarpone. Repeat until the glasses are full.
6. Cut the pineapple into small brunoise.
7. Finish the tiramisu with the pineapple brunoise and speculaas crumble.

Allergens

Egg

Gluten

Lactose

