

# One Step Gelatin Free Tiramisu



**One Step Gelatin Free Tiramisu** is a gelatin free, easy-to-use, complete powder mix for tiramisu mousse. It is specially formulated to provide a light, classic flavour and texture with the convenience of a mix.

**Product Name:** One Step Gelatin Free Tiramisu

**Product Code:** 4021772

**Packaging:** 10 KG bag

**Usage Rate:** 100%

**Shelf Life:** 9 months



**Applications:** Used for a wide range of applications, from mousse cakes and verrines to decorated layer cakes and snack cakes, **One Step Gelatin Free Tiramisu** can do it all!

# Classic Tiramisu

## Composition & Decoration:

1. Tiramisu Mousse
2. Espresso for Cookie Layer
3. Assembling

Ingredients	Grams
<b>Tiramisu Mousse</b>	
One Step Gelatin Free Tiramisu	500 g
Cold Water	625 g
<b>Espresso for Cookie layer</b>	
Strong Espresso (hot)	500 g
Dark Rum Flavour	15 g
Brandy Flavour	15 g
Sugar	100 g
<b>Assembling</b>	
Lady Finger Cookies	As needed

## Working Method:

### Tiramisu Mousse

- Whisk ingredients on slow for 1 minute.
- Scrape down bowl and mix on high speed for 3-5 minutes or until a smooth and homogeneous consistency is obtained and set aside.

### Espresso for Cookie Layer

- Stir all ingredients together until sugar is dissolved.

### Assembling

- Line a 2" high rectangular cake mould with acetate.
- Soak cookies one at a time in coffee and place a layer covering the base of the pan.
- Spread an even layer of Tiramisu mousse, about ½" thick.
- Cover with a second layer of soaked cookies and finish with a second layer of mousse, levelling the top of the mould.
- Using a piping bag fitted with a round tip, pipe dollops covering the top and freeze for at least 4 hours or overnight.
- Cut desired size while cake is frozen for a cleaner cut.
- Dust top with cocoa powder and decorate.

### Tips & Tricks:

- Freeze cake before demolding and cut.
- Cut Tiramisu while frozen for cleaner cut.
- Decorate with white chocolate pieces and fresh raspberries.



## Black Forest Tiramisu Jar - Creative

### Composition & Decoration:

1. Tiramisu Mousse
2. Fillings And Toppings
3. Chocolate Creamy Ganache

Ingredients	Grams
<b>Tiramisu Mousse</b>	
One Step Gelatin Free Tiramisu	500 g
Cold Water	625 g

### Fillings and Toppings

Savoiardi Cookies	
Espresso Coffee	
<b>Topfil Plus Cherry Ez Pack</b>	

### Chocolate Creamy Ganache

Fresh Cream 35%	225 g
<b>Carat Coverlux Dark</b>	<b>400 g</b>

### Working Method:

#### Tiramisu Mousse

- Whisk ingredients on slow for 1 minute.
- Scrape down bowl and mix on high speed for 3-5 minutes or until light and airy.
- Fill a piping bag and set aside.

#### Fillings and Toppings

- Fill the piping bag with **Topfil Plus Cherry** and set aside.
- Make very strong espresso coffee and add sugar to taste (You may omit the sugar, if you like).

#### Chocolate Creamy Ganache

- Warm the cream and pour over the **Carat Coverlux Dark** and let it stand for about 1 minute.
- Stir to incorporate until a smooth consistency is achieved, and then set aside.

### ASSEMBLING

- Dip the cookies in the espresso coffee and place them in the bottom of the desired verrine cup.
- Pipe one layer with the **Tiramisu Mousse**.
- Drizzle with **Chocolate Creamy Ganache**.
- Pipe a layer of **Topfil Plus Cherry**.
- Repeat steps 1, 2 and 3 and dust with cocoa powder.
- Pipe a cherry filling dollop in the center and decorate with 1 maraschino cherry on top.

### Tips & Tricks:

The Black Forest Tiramisu can alternatively be served as a Semifreddo when frozen.

