

# Tiramisu - a dessert in the jar



## **Ingredients:**

- 500 g (17 oz) homemade mascarpone cheese
- 4 egg yolks
- 4 tbsp sugar
- 1 cup black coffee with a touch of amarette
- dark cocoa
- 1 box of cookies (we used hazelnut wafers)

## **Tiramisu in a jar**

Beat the egg yolks with sugar until smooth and increased in volume for at least 4 times and sugar is dissolved. To get the best results you should use a mixer at highest speed for at least ten minutes. Gently mix in the mascarpone with a spatula. If the mascarpone was stored in the fridge and got too got too thick, stir in the beaten egg whites.

If the mascarpone is fresh there is no need for egg whites since it should be creamy and puffy enough. Here is the [recipe](#) to prepare mascarpone from scratch.

## **Assemble the tiramisu**

You can use glasses or a tin to assemble the tiramisu. Soak the cookies in the coffee. Use cocoa if you don't like coffee or are making it for kids. Put the soaked cookies on the bottom and sprinkle the layer with cocoa. Spread half of the cream on top of the cookies. Repeat the whole process again. Finish with the top layer of cream and sprinkle it with the cocoa. Put in the fridge overnight or for at least 6 hrs if you can't resist.

## **Products used to prepare this recipe:**



## **Cheese Maker**

[Buy on Kefirko.com](https://www.kefirko.com)