



A SWEET ITALIAN CLASSIC

Mini Tiramisu

THE MINI VERSION OF THE ITALIAN CLASSIC - EASY TO PREPARE AND READY TO SERVE ANY TIME IN CLASSIC ESPRESSO CUPS!

Ingredients

- 150 ml milk
- 100 ml heavy cream
- 150 gr mascarpone
- 10 g cocoa powder
- 100 ml espresso
- 100 ml tiramisù syrup

Preparation (12 portions)

Mix all the ingredients in a bowl and put into a 0.5 l iSi Whipper. Screw on 1 iSi Cream Charger and shake vigorously.

Serving suggestion

Prepare a strong espresso and place a piece of sponge finger in it. Decorate with tiramisù and sprinkle with cocoa.

Double the ingredients for a 1 l iSi Whipper. Screw on 2 iSi Cream Chargers, one after the other. Shake vigorously after attaching each Charger. Halve the ingredients if using a 0.25 l iSi Whipper.