

## TIRAMISÙ WITH PAN DI STELLE



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### INGREDIENTS

— Available at Mediterranean foods

250g mascarpone

Mulino Bianco Pan di Stelle biscuits

Espresso coffee

2 tablespoons sugar

2 eggs

Translated from a recipe by Barbara Benetti, food blogger, Italy.

### METHOD

1. Make the espresso coffee so that you can use it cold, when it's ready, pour it into a deep plate and let it cool.
2. Pour the egg yolks into a bowl, add the sugar and whisk them to make them light and fluffy, then add the mascarpone and continue to work in with the electric whisk.
3. In another bowl, whisk the egg whites until stiff.
4. Add the egg whites to the cream and fold them in.
5. Dip the Pan di Stelle biscuits in the coffee mixture and form a base on a baking dish, pour some mascarpone cream and then another layer of the biscuits, more cream and then finish with a last layer of biscuits to decorate.
6. Put the baking dish into the fridge for at least 2 hours and then serve.

Enjoy and buon appetito

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