



Mini Tiramisù with Nutella®



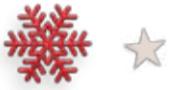
Coffee, biscuits and... Nutella for Christmas

If you decided to go for tiramisù as a Christmas dessert you decided to embrace the Italian tradition. Checking the ingredients and praying for a perfect coffee to enrich your delicacy. In the meanwhile, Nutella is patiently waiting to join the action with a clear mission: to give the tiramisù something extraordinary.

Ingredients

- For the Tiramisù:
 - 600g custard to prepare
 - 300g whipping cream
 - 300g mascarpone
 - 75g granulated sugar
 - Few drops of Rum or Marsala
 - 400g ladyfinger biscuits
 - ½ cup of coffee
 - 120g Nutella® (15g portion per person)
- golden beads to decorate
- For the custard:
 - 500g fresh whole milk
 - 8 egg yolks
 - 120g granulated sugar
 - 35g corn starch
 - a pinch of salt
 - 1 vanilla pod





Step 1

- Put an empty stainless steel bowl into the freezer (you will use later to cool down the custard)
- Split the vanilla pod lengthwise with a knife and scrape out the seeds.
- In a pan, heat the milk with the vanilla seeds. Remove from the stove just as the milk begins to simmer around the edge of the pan.
- In a separate bowl, mix the egg yolks with the sugar, the starch and the salt



Step 2

- Add the hot milk to the mixture in a steady stream, stirring constantly



Step 3

- Heat again the mixture, stirring until it steams and thickens (about 2 minutes)
- Remove from fire and let cool down, placing the mixture into the stainless steel bowl kept in the freezer and cover with a transparent film.
- Let cool down to 4 or 5 degrees (it will take about 30 minutes)





Step 4

- In a bowl, whip the cream, mascarpone and sugar (pay attention to not whip it too much)
- Flavor with a bit of Rum or Marsala
- Gently combine the custard with the mixture of mascarpone and cream



Step 5

- Dip the ladyfinger biscuits into the coffee



Step 6

- Take 8 glasses and in each of them put some mascarpone cream, followed by a layer of biscuit and again another layer of cream
- With the help of a piping bag, draw a Christmas tree with 15g of Nutella® and with a golden bead on top of the tree

