

Mini Tiramisù with Nutella®

Easy

1 h 45 min



INGREDIENTS

for 8 servings

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 l coffee

120g Nutella®

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

METHOD



1

◦ **For the custard:**

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

2

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



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)



4

◦ **For the Tiramisù:**

In a bowl, whip the cream with mascarpone and sugar (pay attention to do not whip too much)

Flavor with a bit of Rum or Marsala

Gently combine the custard with the mixture of mascarpone and cream



5

Dip the ladyfinger biscuits into the coffee

**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