

Tiramisu with mango jelly



Up to 30
min.



Normal



Zubereitung

1. Place the sponge fingers in a porcelain dish until the bottom is covered. Drizzle the sponge fingers with Amaretto and Limoncello.
2. Soak the gelatine in cold water.
3. Beat the cream until firm.
4. Stir the **GOLDSTEIG Mascarpone**, and **GOLDSTEIG Ricotta**, until smooth. Flavour the mixture with vanilla sugar, sugar, espresso, lemon zest and lemon juice.
5. Dissolve the gelatine in a bit of hot water and add to the mixture while stirring constantly. Fold the whipped cream in.
6. Cover the sponge fingers with the cream until the topping is 1 cm thick, add more sponge fingers on top and drizzle with Amaretto and Limoncello. Spread the rest of the cream over the second layer of soaked sponge biscuits and smooth out.
7. Place the dish in the fridge for 3 hours.

For the mango jelly

1. Soak the gelatine in cold water.
2. Reduce the orange juice and sugar syrup and stir in the gelatine. Stir in the mango puree and stir in cold water until cold.
3. Finally add the mango jelly to the set cream and put it in a cold place for another 60 minutes.

Zutaten



For 4 people: For the tiramisu cream:

- 140 g sponge biscuits
- 120 ml whipping cream
- 160 g **GOLDSTEIG Mascarpone**
- 160 g **GOLDSTEIG Ricotta**
- 80 ml strong coffee
- 80 g sugar
- 15 g vanilla sugar
- 2 sheets of gelatine
- 1 lemon juice with zest Amaretto and Limoncello

For the mango jelly:

- 30 ml sugar syrup (1:1 boiled sugar and water)
- 2 sheets of gelatine
- 130 ml orange juice
- 130 g mango puree

