



Eggless Tiramisu

## Introduction

Tiramisu is a classic Italian dessert that is beloved for its rich flavors and creamy texture.

This eggless tiramisu recipe is a delightful twist on tradition, making it suitable for those who avoid eggs. With layers of coffee-soaked biscuits, whipped cream, and a dusting of cocoa powder, this dessert is both simple to make and incredibly satisfying. Whether you're hosting a gathering or simply treating yourself, this eggless version will impress everyone at the table.

## Detailed Ingredients with measures

- 200g of mascarpone cheese
- 200ml of heavy cream
- 150g of powdered sugar
- 1 cup of brewed coffee, cooled
- 1 teaspoon of vanilla extract
- 250g of ladyfinger biscuits
- Cocoa powder for dusting

## Prep Time

Prep time for this eggless tiramisu is approximately 20 minutes, allowing you to assemble the dessert quickly and spend more time enjoying it with your loved ones.

## Cook Time, Total Time, Yield

Cook Time: 0 minutes (no baking required)

Total Time: 4 hours (includes chilling time)

Yield: Serves 6-8 people



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## **Detailed Directions and Instructions**

### **Prepare the Coffee Mixture**

In a shallow dish, combine brewed coffee and a splash of coffee liqueur (optional). Stir well and set aside to cool slightly.

### **Prepare the Tiramisu Base**

In a mixing bowl, whisk together the mascarpone cheese, chilled heavy cream, and sugar until the mixture becomes smooth and creamy.

### **Dip the Biscuits**

Quickly dip each side of the biscuits into the coffee mixture, ensuring they are soaked but not overly soggy. Allow any excess coffee to drip off.

### **Layer the Tiramisu**

In your serving dish, lay down a layer of the dipped biscuits. Spread a layer of the mascarpone mixture over the biscuits. Repeat the process until you have used all the biscuits and mascarpone mixture, finishing with a layer of the mascarpone on top.

### **Chill the Tiramisu**

Cover the dish with plastic wrap and refrigerate for at least 6 hours, or preferably overnight, to allow the flavors to meld and the dessert to set.

### **Serve the Tiramisu**

Once chilled, dust the top with cocoa powder and garnish with chocolate shavings or grated chocolate if desired. Cut into squares and serve chilled.

## **Notes**

### **Serving Suggestions**

Serve the tiramisu with extra cocoa powder on the side and consider pairing it with a strong espresso or coffee for an enhanced experience.

**Storage Instructions**

Store any leftovers in the refrigerator for up to 3 days. Cover the dish to prevent it from absorbing other odors.

**Variations**

Feel free to experiment with different flavors such as chocolate or caramel, or add a layer of fruit for a twist.

**Ingredient Quality**

Using high-quality mascarpone cheese and freshly brewed coffee will significantly enhance the flavor of your tiramisu.



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## **Cook techniques**

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