



## EXTRA CHOCOLATE TIRAMISU'

*Tiramisu is one of the best and tasty desserts that exist. Classic or 'reinforced' with the addition of dark chocolate drops to make it even greedier and unique.*



### INGREDIENTS:

**400 g.** of mascarpone at room temperature  
**4 eggs** at room temperature  
**250 g.** of Savoyards  
**200 ml** of coffee  
**100 g.** of sugar  
**120 g.** of drops of dark chocolate Emilia



Difficulty  
**MEDIUM**



Preparation  
175 min



Portions  
8

**1**

Prepare the cream: first of all, separate the eggs. With an electric whip, beat the yolks with the sugar until you get a dense, foamy compound. Incorporate mascarpone by slamming. Besides, stick to the snow. Incorporate them gently to the compound. Cover and cool in the fridge.

### TIP

For a little extra sweetness, add white chocolate drops along with the dark ones: the softness of the one and the bitterness of the others will harmonize wonderfully.

**2**

Assemble the sweet. Whether you are preparing a monoporgetary terrine that in a single bowl, with the lightly moistened sponge fingers in the cafe form a first layer. Cover with a handful of chocolate drops, then cover with a layer of cream. Repeat the ingredients in the same order, ending with chocolate drops.



- 3 Let it rest in the fridge for two hours. Before serving leave it to stand for 15 minutes at room temperature.