



Tiramisu tartlet

Ingredients

PIE CRUST

- 75 g sugar
- 2 egg yolks
- 135 g flour
- 15 g bitter cocoa powder
- 90 g butter

COFFEE MASCARPONE MOUSSE

- 375 g mascarpone
- 3 eggs
- 75 g sugar
- 3 teaspoons coffee extract
- 1.5 tablespoons bitter cocoa
- 4.5 g gelatin leaves

Instructions

6 SERVINGS

1. For the pie crust, pour the sugar and yolk into a bowl. Whisk until frothy.
2. Stir in the flour and cocoa in one go. Mix with your fingers as you sand the dough.
3. Add the butter, cut into small pieces, and knead with your fingers while sanding.
4. Gather the dough into a roughly homogeneous ball. Don't overwork it, as you'll need to work it again after it has been in the fridge.
5. Cover the dough and leave to rest in the fridge for 30 minutes.
6. Cut the dough into 4 pieces and roll out into circles larger than your molds. Remember to flour the dough regularly. Knead it a little before rolling it out to make it more homogenous and easier to work with.
7. Add the mascarpone and coffee, then whisk for 2-3 minutes.
8. Squeeze out the gelatin and melt it in 2 tablespoons of water over very low heat. Add it to the mascarpone cream.
9. Whip the egg whites with the cocoa powder. Gently fold into the mascarpone cream.
10. Leave to set in the fridge for 1 to 2 hours.
11. Fill a piping bag with the mousse and pipe onto the tart shells.
12. Set aside in the fridge.

Wine Suggestions



CÔTÉ MAS
Brut NVS
Crémant de Limoux

Intense and refined, honey and acacia aromas join to subtle the fine bubbles of this Crémant.



CÔTÉ MAS
Brut Rosé NVS
Crémant de Limoux

Beautiful harmony, lively bubbles, this rosé brut will bring a touch of honeysuckles and apricot notes.