

Blueberry tiramisu

Ingredients to make 20 small tiramisu:

1. Biscuit
2. Blueberry coulis
3. Mascarpone mousse
4. **Crop's frozen blueberries**

1. Biscuit:

Ingredients to make 1 bakers baking plate of 40/60:

- 7 whole eggs
- 210 g sugar
- pinch of salt

- 70 g oil

- 210 g pastry flour

Preparations:

- Whip up the eggs and sugar to a light, almost white foam.
- Stir in the oil with the beater, manual.
- Gently add the sieved pastry flour.
- Pour into a tin or plate 1 cm thick, with baking paper.
- Bake for 5 min. at 200°C.

2. Blueberry coulis:

Ingredients:

- 140 g **Crop's frozen blueberry puree**
- 30 g water
- 20 g sugar

Preparations:

- Mix together all the ingredients, till the sugar is diluted.



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3. Mascarpone mousse:

Ingredients:

- 5 egg yolks
- 250 g mascarpone

- 10 g gelatin, soaked into cold water

- 5 egg whites
- 150 g sugar

- 500 g whipped cream



Preparations:

- Beat up the cream for 3/4th.
- Stir gently the egg yolk and mascarpone until smooth.
- Beat up egg white and sugar to a hard foam.
- Remove the gelatin from the water, melt on a low heat, add a little of the egg yolk mass, mix together and pour back to the egg yolk mass.
- Gently stir in the egg yolk mass to the whipped egg white.
- Whisk together with the whipped cream.

4. Composition:

- Take the ring forms and cover them with a solid foil.
- Put a biscuit layer into the ring.
- Cover with 1 soup spoon of the blueberry coulis and pipe a layer of mascarpone mousse.
- Sprinkle with the **blueberries**.
- Repeat with the rest of the mascarpone mousse and stiffen in the refrigerator (\pm 2 hours).
- Before serving, finish with some **blueberries**.
- Remove the foil and ring form.