



STÄDTER®

Tiramisu cake

WORKING TIME: PPROX. 60 MIN. (PLUS COOLING TIME) | BAKING TIME: 20-25 MIN.

Ingredients for the base: 180 g soft butter, 150 g sugar, 1 pinch of salt, 3 eggs, 100 g liquid glaze, 180 g flour, 1 tsp cocoa, ½ tsp baking powder | **Ingredients for the filling:** 4 sheets of gelatine, water, 150 g sugar, 500 g mascarpone, 3 tbsp. rum, 750 g whipped cream | **In addition:** ca. 20 sponge fingers, 300 ml coffee liqueur, some cocoa

Zubereitung des Bodens:

Beat butter, sugar and salt until slightly frothy. First add the eggs one by one, then combine the liquid glaze, flour, cocoa and baking powder and stir into mixture. Distribute evenly in a square springform and bake in a preheated oven at 180 °C top/bottom heat (165 °C convection oven) for about 20-25 minutes. Allow base to cool completely.

Zubereitung der Füllung:

Soften the gelatine in a little cold water for about 10 min. Mix sugar, mascarpone and rum well with a whisk. Squeeze out gelatine and slightly warm it in a pot.

First add 3 tbsp of the mascarpone cream to the gelatin and mix, then add the rest of the mascarpone cream and mix. Finally fold in the whipped cream and spread the first layer on the baked base.

Soak the sponge fingers in a little coffee liqueur and place on the first cream layer. Fill the springform with another layer of cream and spread to the edge; some cream should be left over. Put the rest of the cream into a piping bag and decorate the tart with it. Place in the refrigerator for at least 3 hours, then take the tart out of the form and sprinkle with cocoa.