Rossella
FAMILY TRATTORIA • SINCE 1960

KIDS TIRAMISU

A no bake Italian treat made for little chefs

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LEVEL Easy

MAKES For 4

TIME 45min + chill

Tools

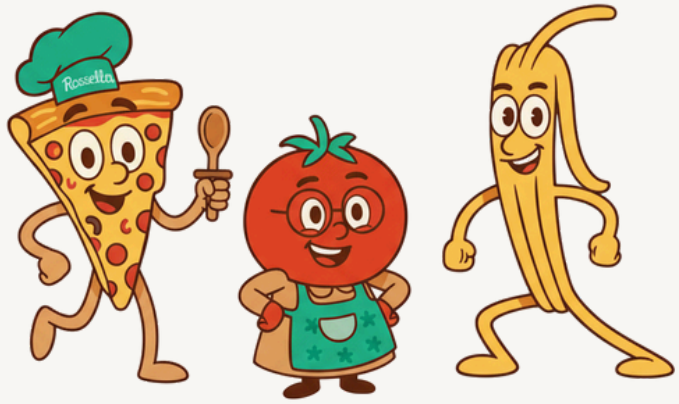
- 2 mixing bowls
- A whisk
- A spoon
- A shallow bowl for the milk
- A dish or 4 small glasses
- A sieve for dusting cocoa



Ingredients

- 250 g mascarpone
- 2 pasteurised egg yolks
- 2 pasteurised egg whites
- 3 tbsp icing sugar
- 12 sponge fingers
- 150 ml milk
- ½ tsp vanilla essence
- Cocoa powder for dusting
- Fresh berries of your choice





Little Chef Tips

- Fold the cream gently to keep it light and fluffy.
- Count to one when dipping the sponge fingers so they do not get too soggy.
- Use the berries to make patterns or funny faces before serving.



Make the Cream



1. In a bowl, mix the mascarpone, egg yolks, icing sugar, and vanilla until smooth and creamy.
2. In a separate bowl, whisk the egg whites until soft and fluffy.
3. Gently fold the egg whites into the mascarpone mixture, taking your time to keep it light and airy.



Build the Layers

4. Pour the milk into a shallow bowl and quickly dip each sponge finger into the milk. Count to one, then lift it out.
5. Lay the sponge fingers in the bottom of your dish or glasses to make the first layer.
6. Spoon over some of the creamy mixture and spread it gently with the back of the spoon.
7. Add a few fresh berries, then repeat the layers until everything is used, finishing with a creamy top.



Finish and Chill



8. Ask a grown up to help dust the top with cocoa powder.
9. Decorate with more fresh berries and place in the fridge for at least 30 minutes to chill before eating.

Little Chef Challenge

Share a photo of your recipe with us online and enjoy a free gelato next time you visit.



