

Hazelnut Tiramisù



INGREDIENTS

For the coffee jelly: 250 g espresso - 40 g sugar

1,8 g agar agar (natural gelling and thickening agent)

For the hazelnut ice-cream: 1 l fresh milk- 300 g cream - 300 g sugar

50 g glucose - 180 g egg yolks - 120 g hazelnut paste

For the *Tiramisù* mousse: 80 g egg yolks - 160 g sugar

50 g *Amaretto di Saronno* Italian liqueur- 500 g *Mascarpone* cheese - 250 g double cream

To finish: cocoa powder

PREPARATION

For the coffee jelly: put all the ingredients in a small saucepan and bring to a boil. Let cool and blend in a food processor.

For the hazelnut ice-cream: bring the milk to a boil. Mix the other ingredients until smooth in a bowl and pour in the milk. Bring to 180 °F and filter. Let cool and stir until creamy and thickened.

For the *Tiramisù* mousse: make a *zabaione* cream with sugar, egg yolks and *Amaretto di Saronno*. Stir in the *Mascarpone* cheese and double cream. Transfer the mixture in a whipper and insert two N2O chargers in the charger holder.

Presentation: in a crystal cup arrange layers of coffee jelly on the bottom, hazelnut ice-cream and whipped *Tiramisù* mousse. Sprinkle with cocoa powder before serving.



Moscato d'asti Docg Vigneto Gallina

Moscato d'Asti Docg is a worldwide unique wine thanks to its bouquet and drinkability. Tasting Moscato is like smelling a bunch in a glass: it displays the same range of aromas of Moscato grape in the nose and in the mouth, which is nicely balanced between sweet taste, fresh acidity and perlage. Gallina Vineyard's chalky soil produces full-scented golden grapes thanks to the sunny exposure of the slope.

