

tasty

LET'S MAKE TIRAMISU

<https://www.youtube.com/watch?v=Dsgl8Luv8mw>

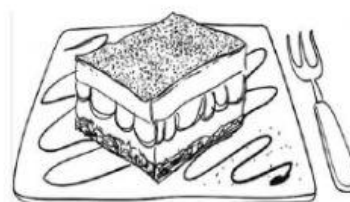
yummy!

INGREDIENTS – Tick (✓) the ingredients that you need to prepare tiramisu.

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|--|--------------------------------------|--|
| ☐ Flour | ☐ Chocolate | ☐ Coffee |
| ☐ Cookies (<u>ladyfinger cookies</u>) | ☐ Butter | ☐ Vanilla |
| ☐ Milk | ☐ Eggs | ☐ <u>Cocoa powder</u> |
| ☐ Mascarpone cheese | ☐ Brown sugar | ☐ Lemon |

UTENSILS – Tick (✓) the utensils that you need to prepare tiramisu.

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|--|--|
| ☐ Bowls | ☐ Knife |
| ☐ Pan | ☐ Spatula |
| ☐ <u>Beater</u> | ☐ Glass bowl |
| ☐ Fork | ☐ <u>Grater</u> |



INSTRUCTIONS – Put the sentences in the correct order.

- ☐ Keep the tiramisu in the fridge for 2 hours to make it cold.
- ☐ Take a bowl and mix the brown sugar, the egg yolks, and the mascarpone cheese with the beater.
- ☐ Add egg whites to the first mixture and mix carefully up and down with the spatula.
- ☐ Sprinkle a little bit of cocoa powder on it before serving it.
- ☐ Take another bowl with the egg whites and whisk until they are fluffy.
- ☐ Take the tiramisu out of the fridge.
- ☐ Take the cookies and dip them in a cup of cold coffee.
- ☐ Take a glass bowl. Create a base with the cookies and put the cream on top of the cookies.
- ☐ Continue until you have four layers.

GLOSSARY

LADYFINGER COOKIES: savoiardi

COCOA POWDER: polvere di cacao

BEATER: frusta

GRATER: grattugia

SPRINKLE: cospargere

WHISK: montare, mescolare

FLUFFY: spumoso

DIP: immergere

LAYERS: strati