

tasty

# LET'S MAKE TIRAMISU

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

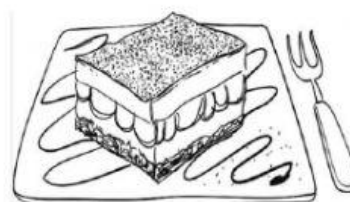
yummy!

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

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

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

- |                                        |                                        |
|----------------------------------------|----------------------------------------|
| <input type="checkbox"/> Bowls         | <input type="checkbox"/> Knife         |
| <input type="checkbox"/> Pan           | <input type="checkbox"/> Spatula       |
| <input type="checkbox"/> <u>Beater</u> | <input type="checkbox"/> Glass bowl    |
| <input type="checkbox"/> Fork          | <input type="checkbox"/> <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