

*tasty*

# LET'S MAKE TIRAMISU

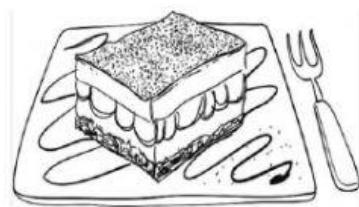
<https://www.youtube.com/watch?v=Dsgl8Luv8mw>*yummy!*

**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

WHISK: montare, mescolare

COCOA POWDER: polvere di cacao

FLUFFY: spumoso

BEATER: frusta

DIP: immergere

GRATER: grattugia

LAYERS: strati

SPRINKLE: cospargere