



"Sweetening lives since 1924"



DULCE DE LECHE TIRAMISU CAKE

Lady Fingers

Ingredients:

5 pcs. Egg Yolk
65 g PEOTRACÒ SUGARLYTE
1tsp. Vanilla Extract
5 pcs. Egg White
65 g PEOTRACÒ SUGARLYTE

50 g Cake Flour
50 g PEOTRACÒ MACY'S PURE CORNSTARCH
150 g PEOTRACÒ CONFECTIONERS' POWDERED SUGAR



Procedure:

1. Whisk the Egg yolk, Sugar and Vanilla extract in a bowl.
2. After that, whip the Egg white and sugar until it reaches the medium peak.
3. Mix the egg yolk and egg white mixture then add the Sifted Cake Flour and Cornstarch.
4. Put the batter in the piping bag and pipe it in the baking pan then sift the powdered sugar on the top. Put it in the oven for 10-15 minutes at the temperature of 180°C.

Dulce de Leche Filling

Ingredients:

5 pcs. Egg Yolk
120 g PEOTRACÒ SUGARLYTE
340 g Cream Cheese (Softened)
240 g BAKER'S MATE INSTANT WHIPPING CREAM POWDER
113 g Icy cold water
40 g PEOTRACÒ SUGARLYTE
250 g Dulce de Leche
1pc. Leche Flan
100 g PEOTRACÒ CASTER SUGAR



Procedure:

1. In an double boiler put the egg yolk and sugar for 4-5 minutes. Then add the softened Cream cheese, mix all together. Then set aside.
2. Whip the Whip Cream with sugar until it is stiff, peak 5-6 minutes. You can also put vanilla extract but this is optional.
3. Mix the cream cheese mixture and the whipped cream. You can put the flavorings in this part.

Assembly:

Dip the lady fingers in a 100g water and 1 Tablespoon of instant coffee or 100g of Milk and 1 Tablespoon of sugar. Then put it in the container that you prepared, afterwards add the fillings. Then repeat it until there are two layers of ladyfingers. Thus, put it in the chiller for at least 1-2 hours. With this, you can now enjoy your tiramisu cake!

