

Chestnuts Tiramisù



✂ For a rectangular pan of 33x22 cm or 20-25 glasses

Ingredients

350 g Savoyard biscuits (or sponge finger biscuits)
300g mascarpone
4 eggs
4 tablespoons sugar
500 ml of coffee
400-450 grams of chestnuts puree

Caramelized chestnuts

80 g of boiled chestnuts
3 tablespoons of sugar
3 tablespoons of water

Method

Whip the egg whites, in another bowl beat the egg yolks with the sugar, after incorporate to this mixture the egg whites, the mascarpone and 300 gr of chestnut purée. Dip the savoyard in the coffee and arrange them on the bottom of the pan horizontally, sprinkle with half of cream obtained. Repeat the operation with savoyard biscuits and put, this time, vertically. Cover with remaining cream. Prepare the caramel by placing in a pot boiled chestnuts, water and sugar. Cook over low heat until the sugar become brown and it caramel, still warm pour the chestnuts on oven paper and allow to cool. Put in a sac à poche the remaining chestnuts purée and decorate the tiramisù with many tufts, alternating with pieces of caramelized chestnuts.