



Pistachio tiramisu with balsamic figs

This pistachio tiramisu brings a breath of fresh air to the classic dessert!

Fine pistachio cream layered in ladyfingers meets sweet and tangy balsamic figs - perfect for special occasions!

Zutaten

4 Portionen

Tiramisu

200 g Cream

1 Pck Cream stiffener

200 g Mascarpone

175 g Cream cheese

100 g Pistachio cream

1 TL Byodo Aceto Balsamico di Modena IGP

1 Pck Vanilla sugar

2 EL Powdered sugar

20 Ladyfingers (approx. 180g)

200 ml Milk

40 g Pistachio kernels

Balsamic figs

4 Figs

70 ml Orange juice

70 ml Red wine

70 ml Byodo Aceto Balsamico di Modena IGP

1 TL Honey

Zubereitung

Pistachio tiramisu Whip the cold cream with the cream stiffener.

In a large bowl, mix the mascarpone, cream cheese, pistachio cream, balsamic vinegar, vanilla sugar and powdered sugar together on a low speed, then add the cream and stir in.

Dip the ladyfingers in milk and arrange the tiramisu individually on plates, placing three ladyfingers next to each other and spreading some of the cream on top.

Then layer another two ladyfingers on top and cover with pistachio cream.

Now sprinkle the tiramisu with chopped pistachio nuts and place in the fridge for at least two hours.

Alternatively, the tiramisu can also be layered in an ovenproof dish, approx. 17 x 25 cm.

To do this, spread ten ladyfingers dipped in milk on the bottom of the dish.

Spread half of the pistachio cream on top, cover with ladyfingers and spread with the remaining cream.

Sprinkle with chopped pistachio nuts and place in the fridge for at least two hours to set.

Balsamic figs Cut the figs into quarters and then bring the orange juice, red wine, balsamic vinegar and honey to the boil.

Reduce over a low heat, stirring occasionally, until the sauce has a slightly thicker consistency.

Add the figs and cover with the sauce.

Leave to marinate for 10 minutes.

Serve the balsamic figs with the tiramisu.

Serve either as a plate tiramisu on 4 plates or from a ramekin.

