



## Tiramisu



Cost - medium. Degree of difficulty - easy.

### INGREDIENTS

- \* 250 gr. mascarpone cheese;
- \* chocolate shavings;
- \* 1 spoon (coffee) of powdered sugar;
- \* 6 tablespoons of coffee liqueur;
- \* 50 gr. chocolate powder;
- \* 50 gr. of sugar;
- \* 300 gr. of champagne biscuits;
- \* + 100 gr. of sugar;
- \* 4 eggs;
- \* 200 ml of coffee.

### Method of preparation

**1-** Put the 100 grams of sugar in the mixer. Separate the yolks from the egg whites, placing them in a separate bowl and the egg yolks in the mixer. Beat the egg yolks and sugar well. Then add the mascarpone cheese and a single spoonful of coffee liqueur, the rest are to be added to the coffee. Beat a little more until you mix these ingredients well and set aside.

**2-** Beat the egg whites and when they are almost beaten, (in a castle) add the 50 grams of sugar and continue to beat.

**3-** Add the egg whites to the previous preparation and stir with a spoon, carefully. Reserve.

**4-** Put the coffee and the liquor in a container and soak the biscuits there. If you do not have coffee liqueur, you can put rum, vodka, etc.

**5-** In another container start by putting a thin layer of the preparation. Then a layer of biscuits already wet in the coffee. Then a layer of chocolate powder. Repeat all until you fill the container. It takes 3 layers of cream and 2 of cookies. In the end a layer of chocolate powder and garnish with the chocolate shavings. If you want to sprinkle the zest with a little powdered sugar. Refrigerate at least 3 hours before serving.



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 YouTube

<https://www.youtube.com/watch?v=dBprT4VvHE0>





## Lemon meringue pie



Shape with removable

Cost - economical. Degree of difficulty - medium.

### INGREDIENTS

- \* 3 eggs;
- \* 200 ml of skim milk;
- \* 150 gr sugar;
- \* + 100 gr of sugar;
- \* rasp of 1 lemon;
- \* 25 gr of unleavened flour;
- \* 50 ml lemon juice
- \* a base of broken dough (Recipes from Paradise).

### Method of preparation

- 1- Turn the oven to 180 ° C.
- 2- Line a tray (with removable bottom) approximately 29 cm in diameter, with a cracked mass. The recipe link for this broken pasta is at the bottom of the page. Then cut a circle of parchment paper (with the same diameter of the tray) to place on the bottom on top of the broken dough. Put over the paper, raw beans, rice, or chickpeas, so that the dough grows homogenous when going to the oven.
- 3- Bake in 15 to 20 minutes.
- 4- While the dough is boiling, put flour and sugar in a pan, mixing well. Then separate the yolks from the whites, placing the yolks in the pan along with the flour and sugar.

Stir well and add the lemon juice and the zest, stirring constantly and finally the milk. This preparation will start to thicken, stirring constantly. When starting to boil remove from the stove and let cool well.

5- Remove the dough from the oven and remove the beans and paper. Return to the oven for 5 minutes so that the dough is toasted. Then remove and place the cream on top and spread throughout the dough. Reserve.

6- Beat the egg whites in a churn, then add the sugar little by little until meringue. Place the meringue over the cream, if you want to use a bag of confectioner and decorate to your liking. Bake for 10 minutes to toast and then remove. Let it cool, uncover and ready to serve.



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<https://www.youtube.com/watch?v=IRim-eeRrvU>

Massa quebrada

<https://www.youtube.com/watch?v=S-nHj7RonmY>





## Pumpkin Pudding



Cost - medium. Degree of difficulty - easy.

### INGREDIENTS

- \* 500g cooked pumpkin;
- \* 50g grated coconut;
- \* 5 eggs;
- \* 50g lean butter;
- \* scrape an orange;
- \* 30g of flour without yeast;
- \* 200g sugar;
- \* + 120g of sugar for the caramel.

### Method of preparation

**1-** Put the sugar in a pudding form and bring to the stove. Wait until it starts to boil. When the sugar turns into a yellowish liquid, be careful not to burn it, make a few turns with the shape until it is lined with the melted sugar. Also pour the same liquid into the middle of the form with a spoon. Reserve.

**2-** Peel the pumpkin and bake it for about 20 minutes. Then drain it and place in the mixer, grinding it. Add sugar, flour, melted butter, orange zest, coconut and whole eggs. Mix everything very well.

**3-** Now put this preparation in the form that is already lined with caramel sugar. Put two sheets of kitchen paper covering the shape and then tighten with the lid. This is to prevent any water from getting into the pudding.

**4-** Put the shape inside a pan. Pour water into the pan, until it is at the half-way level of the pudding.

**5-** Take to the stove and when the water begins to boil, cover the pot and count for 45 minutes.

**6-** After 45 minutes remove the pan from the stove and then remove the shape of the pudding. Let cool. Remove the lid and sheets from the kitchen paper and unmold onto a plate. If desired, you can put the pudding in the refrigerator, some time, before being served.

Enjoy your food



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

