



## LA VITA E' DOLCE

### TIRAMISU WITH LIQUID HEART

#### TIRAMISU CREAM

600g Cream  
40 g PannaMousse Fabbri  
40 g Pastovocrem Fabbri  
40 g Pamatis Fabbri  
40 g Delipaste Zabaione Fabbri

#### Preparation

Heat 100° of cream at 42°, add the PannaMousse and the Pamatis. Add the Pastovocrem and pour over the cream. Mix and shock-freeze. Whip into the planetary mixer at a low speed for 1minut, until fluff.

Finally add Delipaste Zabaione.

#### COFFEE LIQUID HEART

140 g Water  
160 g Glucose  
60 g Cream  
30 g Cocoa Fabbri  
15 g Delipaste Moka Fabbri

#### Preparation

Bring the water, the glucose and the cream to the boil. Add the cocoa and boil again for 20 seconds. Add the Delipaste Moka. Pour into small silicon moulds and shock-freeze for 2 hours.

#### Assembling the cake

Fill the glass with the Tiramisu Cream up to the half. Add the coffee heart. Top with the Tiramisu Cream.