

Tiramisu

(Mauri Non-Dairy Whip Topping)

Ingredients



	Weight (gm)
Cream cheese	225
Sugar	95
Dairy cream	75
Mauri Non-Dairy Whip Topping	150
Instant Coffee powder	12
Hot water	360
Marie biscuit	36 (pcs)
Cocoa Powder (for deco)	

1. Mix the instant coffee powder and hot water together in a small bowl and set aside.
2. Combine cream cheese and sugar in a mixing bowl. With a paddle, mix for 1 min at slow speed then scrap the bowl. Change to medium speed and mix for min until the sugar is incorporate.
3. Whisk together dairy cream and Mauri Non - Dairy Whip Topping for 2 mins at high speed until achieve medium soft peak.
4. Split the whipped cream into 2 parts. Fold cream into the cream cheese mixture part by part until well combined. Set aside for assemble.

Assemble

1. Prepare 6 glass cups, put 3 pcs of Marie biscuit into each cup and pour in 30g of coffee to soak. Pipe in 45g of mousse. Repeat with another layer.
2. Lastly, dust with cocoa powder.

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