

2 1/1 GN trays of tiramisu with mango jelly



**Up to 30
min.**



Normal

Zubereitung

1. Cover the bottom of two 1/1 GN trays with sponge fingers and drizzle with Amaretto and Limoncello.
2. Soak the gelatine in cold water.
3. Beat the cream until firm.
4. **GOLDSTEIG Mascarpone**, and **GOLDSTEIG Ricotta**, until smooth. Flavour the mixture with vanilla sugar, sugar, espresso, lemon zest and lemon juice.
5. Dissolve the gelatine in a bit of hot water and add to the mixture while stirring constantly. Fold the whipped cream in.
6. Cover the sponge fingers with the cream until the topping is 1 cm thick, add more sponge fingers on top and drizzle with Amaretto and Limoncello.
7. Spread the rest of the cream over the second layer of soaked sponge biscuits and smooth out.
8. Put the trays in a cold place for 3 hours.

For the mango jelly

1. Soak the gelatine in cold water.
2. Reduce the orange juice with sugar syrup down to 1 litre and stir in the gelatine. Stir in the mango puree and stir in cold water until cold.
3. Finally add the mango jelly to the set cream and put it in a cold place for another 60 minutes.

Zutaten



For 60 people:

For the tiramisu cream:

- 2 kg sponge fingers
- 1.7 l whipping cream
- 2.5 g **GOLDSTEIG Mascarpone**
- 2.5 g **GOLDSTEIG Ricotta**
- 1.2 l strong coffee
- 1.2 kg sugar
- 150 g vanilla sugar
- 30 sheets of gelatine
- 10 lemons for juice and zest
- Amaretto and Limoncello

For the mango jelly:

- 400 ml sugar syrup (1:1 boiled sugar and water)
- 24 sheets of gelatine
- 2 l orange juice
- 2 kg mango puree

