2 pieces 1/1 GN tray Gastro Tiramisu with mango jelly



Up to 30 min.

Normal

Zubereitung

1. Place the sponge fingers in two 1/1GN trays, cover the base and drizzle with Amaretto and Limoncello.
2. Soak the gelatine in cold water.
3. Whip the whipped cream until firm.
4. Stir theGOLDSTEIG 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 little hot water and add to the mixture, stirring constantly. Fold in the whipped cream.
6. Pour the cream over the ladyfingers until they are covered by 1 cm, top again with ladyfingers and drizzle with Amaretto and Limoncello.
7. Spread the remaining cream over the second layer of soaked ladyfingers and smooth down.
8. Chill the trays for 3 hours.

For the mango jelly

1. Soak the gelatine in cold water.
2. Reduce the orange juice with the purée sugar to 1 litre and stir in the gelatine. Stir in the mango puree and chill in the water.
3. Finally, pour the mango jelly onto the cream and chill for another 60 minutes.

Zutaten



For 60 people:

For the tiramisu cream:

- 2 kg ladyfingers
- 1.7 litres of whipped cream
- 2.5 kg GOLDSTEIG mascarpone
- 2.5 kg GOLDSTEIG Ricotta
- 1.2 litres of strong coffee
- 1.2 kg sugar
- 150 g vanilla sugar
- 30 sheets of gelatine
- 10 lemon juice with zest
- Amaretto and limoncello

For the mango jelly:

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

