Tiramisu with Pic Barbichette and grapes



Informations

People : **4**
Preparation : **15 min.**

Ingredients

- 100 g Pic Barbichette
- 2 eggs
- 20 g sugar
- 250 ml Isigny cream (35% fat)
- 80 g seedless grapes
- A few mint leaves

Preparation steps

Difficulty level: Average/Advanced ?????????
Setting time: 3 hours

1. Separate the eggs. Whisk the yolks and sugar on high speed until light and fluffy.
2. Chop the cheese into small pieces and whisk on medium speed until smooth.

3. Add the cream and whisk until combined.
4. Meanwhile, whisk the whites to stiff peaks and gently fold into the mixture.
5. Cut the grapes into quarters and place in the bottoms of the verrines.
6. Add the tiramisu mousse to a piping bag and fill the verrines.
7. Chill for 3 hours.
8. Top with grapes and a mint leaf before serving.