



High protein tiramisu

Preparation time: 20 minutes

Cooking time: 30 minutes

Ingredients for 1 person:

- 1 egg
- 1/2 hyperdrink coffee flavour
- 1 sachet of 5 Biscuits HP cocoa-hazelnut
- 50g of mascarpone cheese
- Strong coffee
- Chocolate in powder for decorating

Directions:

- > Separate egg whites from yolks
- > Beat the sugar and egg yolks until the mixture whitens
- > Add the hyperdrink and the mascarpone cheese and
- > mix until a smooth texture is obtained
- > Whisk the egg whites and incorporate them carefully to the mixture
- > Dip the biscuits briefly in coffee and arrange them in the bottom of a verrine or a ramekin
- > Spread half the mascarpone mixture over the biscuits. Repeat with remaining biscuits and mascarpone
- > Cover and chill for at least 2 hours
- > Sprinkle with chocolate powder before serving

HYPERDRINK

BISCUIT HP



Exists in 7 flavors:
Apricot, Caramel,
Vanilla, Chocolate,
Coffee, Plain, Red fruits

Exists in 3 flavors:
cocoa-chocolate,
cocoa-hazelnut,
orange pieces