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Tiramisù Cream - cl 50

Bottega Creams, soft and velvety on the palate, are made special by a unique taste. Quality and accurate selection of ingredients, Italian pastry tradition and the decades of experience of our company meet to create an exceptional product. Tiramisù is a creamy liqueur, pleasantly sweet and with a moderate alcohol content, characterised by the unmistakable flavour of the well-known dessert of Treviso origin, which is appreciated everywhere in Italy and the world.

Production Area: Veneto

Characteristics:

Tiramisù, considered the Italian dessert par excellence, was born in Treviso in the 1970s. In 1981 the gastronome Giuseppe Maffioli wrote in 'Vin Veneto', the magazine he founded: "A dessert was born recently, just over two lustrums ago, in the city of Treviso, the Tiramesù, which was proposed for the first time in the restaurant "Alle Beccherie" by a certain pastry chef named Loly Linguanotto". The ingredients in the original recipe are mascarpone cheese, eggs, sugar, Savoiardi biscuits, coffee and cocoa powder. Egg yolks and sugar must be whipped, to which mascarpone cheese is then added. Soak the Savoiaro biscuits in coffee and alternate with layers of the freshly made cream based on egg yolks, sugar and mascarpone, sprinkling cocoa at the end. The cream must remain soft and plentiful, without being completely absorbed by the Savoiaro biscuits. Tiramisù is believed to be an evolution of the 'sbatudin', a poor, energetic dessert made with whipped egg yolk and sugar, intended mainly for children, the elderly and convalescents. It also recall Zuppa Inglese, Bavarian creams and chocolate-based desserts from Turin, which have been an undoubted source of inspiration. Over the years, Tiramisù has become a great classic of Italian cuisine and is one of the most popular desserts in Italy and around the world. Tiramisù Bottega is made with a base of cream from the Alps and mascarpone cheese of Italian origin, to which egg yolk, cocoa (Santo Domingo origin), selected varieties of Arabica coffee (Ethiopia origin) and Savoiaro biscuits extract (gluten free) are added. The addition of sugar gives a touch of balanced sweetness to Tiramisù Bottega, and of course the alcohol - as well as being a natural preservative - gives the liqueur the right vigour, giving it a pleasant body, maintaining the creaminess and responding exactly to the taste characteristics of the original dessert. It is produced by hand, without preservatives.

Organoleptic Characteristics:

Color and Appearance: Typical of tiramisu cream, light beige with yellowish highlights

Bouquet: Characterised by a harmonious balance of Savoiaro biscuits, coffee and cocoa with hints of cream, mascarpone and egg.

Taste: Pleasant, attractive, on the palate the notes of coffee and biscuit are enhanced, combined with the enveloping flavour of mascarpone and a finish with notes of cocoa.

Chemical Characteristics:

ABV: 17%

Serving Temperature: 3 - 5° C

Serving Suggestions: : Thanks to its moderate alcohol content, it is particularly appreciated when served cold at the end of a meal to sweeten the palate, enrich ice-cream creams, garnish frothy desserts, panettone and Easter doves or accompany dry pastries such as butter biscuits, "Savoiaro" biscuits and "Lingue di Gatto" biscuits. To enhance the natural cocoa notes, Tiramisu Liquor can be served with a sprinkling of bitter cocoa powder. It is also an excellent ingredient for the preparation of tasty Vermouth-based cocktails.

Enjoy it within: 30 months

Recommended Glass: Tumbler

