**TIRAMISU’**

***Ingredients:***

* 300 gr. of Savoiardi biscuits;
* 4 eggs (approximately 220 gr.);
* 500 gr. mascarpone cheese;
* 100 gr. of sugar;
* moka coffee already sugared (about 300 gr.);
* cocoa powder for the top of the tiramisù.

 ***Instructions:***

1. Take the eggs, and separate the egg whites from the egg yolks;
2. Whisk up the yolks with electric whips;
3. Add only half a dose of sugar to make it clear and foamy;
4. Add all the mascarpone cheese and whisk up;
5. Let’s keep the cream aside, clean the whips well;
6. In another bowl, mix the whites with the remaining sugar, how snow;
7. Pouring the whites snow into the mascarpone cream (mix good!);
8. In a little bowl pour the coffee, in another, start making the layers of biscuits and cream;
9. At the end, on the top, add the cocoa powder.