

# ITALIAN TIRAMISU CREAM PUFFS

## Cooking Time

- **Preparation Time:** 30 minutes
- **Baking Time:** 25 minutes
- **Chilling Time:** 20 minutes
- **Total Time:** 1 hour 15 minutes
- **Servings:** 6 people

## Ingredients

### For the Cream:

- 1 cup sugar (7 oz)
- 3 egg yolks
- 3 tbsp water (1.4 oz)
- 2 cups mascarpone cheese (17.6 oz)
- 3/4 cup heavy whipped cream (6.8 oz)

### For the Puffs (Choux Pastry):

- 1 cup water (8.5 oz)
- 1 1/4 cups all-purpose flour (5.3 oz)
- 7 tbsp unsalted butter (3.5 oz)
- 4 medium eggs
- 1 pinch salt

### For the Soaking and Finish:

- 1 1/4 cups sweetened coffee (10 oz)
- Unsweetened cocoa powder (to taste)

## Instructions

### 1. Prepare the Tiramisu Cream:

- In a saucepan, combine the sugar and water. Bring to a boil and cook for 2-3 minutes until the syrup is smooth and clear.
- While the syrup is boiling, whip the egg yolks in a stand mixer on high speed.
- Slowly pour the hot syrup over the yolks while continuing to whip. Keep mixing for 15-20 minutes until the mixture is pale, fluffy, and completely cooled.
- Gently fold in the softened mascarpone, mixing from top to bottom.
- Whip the heavy cream until soft peaks form and carefully incorporate it into the mascarpone mixture.
- Chill the cream in the refrigerator while you prepare the puffs.

### 2. Make the Choux Pastry:

- Preheat your oven to 350°F (180°C).
- In a saucepan, combine water, butter, and a pinch of salt. Heat until the butter is completely melted and the mixture comes to a boil.
- Remove from heat and add the flour all at once, stirring quickly until a smooth dough forms.

- Return the saucepan to low heat, stirring continuously, until the dough forms a ball and pulls away from the sides. Cook for 2-3 minutes, then let cool slightly.
- Add the eggs one at a time, fully incorporating each egg before adding the next.
- Transfer the dough to a piping bag fitted with a medium plain nozzle. Pipe 3-4 cm (1.5 inch) mounds onto a baking sheet lined with parchment paper.

### **3. Bake the Puffs:**

- Bake in the preheated oven with the door slightly open for 20 minutes.
- Switch to a fan setting and continue baking for an additional 10 minutes, ensuring the puffs are golden and crisp.
- Remove from the oven and allow the puffs to cool completely.

### **4. Assemble the Tiramisu Cream Puffs:**

- Cut the cooled puffs in half horizontally.
- Lightly brush the insides with sweetened coffee.
- Fill each puff generously with the chilled tiramisu cream.
- Pipe a little extra cream on top and dust with unsweetened cocoa powder.
- Chill in the refrigerator for at least 20 minutes before serving.

## **Tips & Tricks**

- Ensure the syrup is fully incorporated into the yolks by pouring it slowly while whipping.
- Let the choux pastry cool slightly before adding the eggs to prevent them from cooking.
- Use a slightly open oven door to allow steam to escape while baking the puffs.
- Make the cream in advance and store it in the refrigerator for up to 2 days.