

Eggless Tiramisu

Seema Bardia

Tiramisu is an Italian dessert made of ladyfinger pastries dipped in coffee, layered with a whipped mixture of eggs, (sugar, and mascarpone, and flavored with cocoa. The recipe has been adapted into eggless versions) were in instead of lady fingers which is made up of lots of egg whites (which we will replace it with eggless sponge cake)



Ingredients :

- Mascarpone 100 grams – True tiramisu uses mascarpone! Do not use cream cheese
- Espresso – Again, espresso is traditional but if you have to you can use strong brewed coffee. 3 tsp
- Superfine sugar 1/4 cup – You can also use regular granulated sugar.
- Powder sugar 2 tbs
- Try dark rum, brandy, marsala, or Kahlua (coffee-flavored liqueur).
- Heavy cream, 300 grams powdered sugar, and vanilla extract 1 tsp – These are used to make the whipped topping.
- Custard (milk 2 cup and 4 tsp custard powder

Method

- While the cake is baking pull double shots of espresso (or double-strength coffee) to make the coffee syrup.
- Mix the espresso (coffee powder) and sugar and reduce to 1/3 cup.
 - Once the coffee mixture is reduced remove it from the heat and add rum cool down
 - make custard cool down
 - Whip cream with 2 tsp powdered sugar till stiff peak, Add mascarpone cheese and custard in it



Originally from Gujarat, India, I have been residing in Tokyo for the past 18 years. I am a professional baker specializing in eggless cakes and traditional Indian mithai (sweets). My journey started with simple trial and error, fueled by my passion for cooking. What began as a hobby turned into a profession 12 years ago, and today, I take pride in creating delicious, eggless baked goods and authentic mithai for my clients. If you'd like to order my cakes or mithai, feel free to reach out to me on Instagram(@uppercrusttokyo) or Facebook: Uppercrust

How to Assemble

- Slice the cake and place one half at the bottom of your baking dish.
 - Sprinkle or brush the coffee syrup over the cake.
 - Spread half of the mascarpone mixture over the cake.
 - Sprinkle with cocoa powder. Place the second cake layer on top of the first stack and repeat layer
 - dust with cocoa powder.
 - Cover the serving dish and refrigerate for at least 6 hours. I make everyone wait for overnight chilling.
- Coffee Syrup:
 - 2/3 cup espresso double strength coffee powder
 - 1 cup water
 - 1 Tablespoon granulated sugar
 - 2 tsp liqueur
- Whip cream
 - with 2 tsp powdered sugar till stiff peak,
 - Make thick custard according to package instructions



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Eggless vanilla cake

Ingredients.

- 1 1/4 cups (170 grams) of flour
- 1 1/2 tsp baking powder
- 1/2 tsp baking Soda
- 3/4 cup (275 ml) condensed milk
- 4 tbsp (60 grams) melted butter
- 1 tsp vanilla essence

Instructions.

1. Start by sieving the dry ingredients that are flour, baking powder, baking soda then set that aside.
2. Grease a 7-inch baking tin with butter then dust it with flour and shake off excess flour then set that aside.
3. In a bowl, combine condensed milk, melted butter and vanilla essence then mix until they are well combined.
4. Add the dry ingredients to the wet and using a spatula, combine the ingredients until they are well mixed, you can add 5 tbsp of water to the batter if the batter consistency is a little thick.
5. Pour the batter into the prepared 7-inch cake tin and bake in a 180degrees in oven for 35 minutes.
6. You will know your cake is ready when it pulls away from the pan and it springs when lightly pressed at the center.



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