



KUMULUS TIRAMISU

à la Harald Schreib

Ingredients (for 4-6 people)

3 egg yolks | 125g sugar | 4 sheets of gelatin | 250ml Kumulus wheat beer | 100ml milk
370ml cream | 1 pack of ladyfingers

Preparation

Whisk the egg yolks and sugar until light and fluffy. Soak the gelatin in cold water. Meanwhile, whip the cream until stiff and keep it chilled. Stir about 100ml of milk into the egg mixture. Gently heat 100ml of Kumulus beer and dissolve the gelatin in it. Gradually stir the dissolved gelatin into the egg mixture, mixing well. Carefully fold in the whipped cream. Arrange the ladyfingers in a dish, drizzle them with the remaining beer, and spread a layer of cream on top. Repeat the process, finishing with a final layer of cream. Refrigerate the tiramisu for at least 3 hours before serving.

Enjoy your meal!

