



## TIRAMISÚ WAVE

### Basic Recipe: 24 pieces, 10 cm

350 g Gingerbread (24 pieces 10 x 2,5 cm; 24 pieces 10 x 1,5 cm)  
 200 g Espresso for soaking  
 100 g Almonds sliced, roasted  
 200 g Isomalt

#### Tiramisú Cream

160 g **AE Tiramisú**  
 200 g Water  
 800 g Whipped cream

▶ Dissolve **AE Tiramisú** in water and fold in the fresh whipped cream.

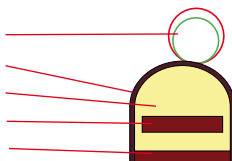
#### Cristaline Chocolate Coating

500 g **Cristaline Chocolate** 30 °C  
 25 g **Alaska 666**  
 50 g Water 40 °C  
 50 g **Gold Sparkle**

▶ Dissolve **Alaska 666** in water and stir in **Cristaline Chocolate** and **Gold Sparkle**.

Fit together as shown in the illustration:

Isomalt decoration  
**Cristaline Chocolate** coating  
 Tiramisú cream  
 Gingerbread 1,5 cm  
 Gingerbread 2,5 cm



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