Coffee Cream Slice à la Tiramisu

czas przygotowania: **60 min**

poziom trudności: **trudny**



A delicious twist on the classic Polish cream slice, inspired by the rich flavours of Italian tiramisu. Layers of soft sponge cake are soaked in aromatic coffee and coffee liqueur, then filled with smooth vanilla custard cream and fluffy whipped cream. Finished with a dusting of Gellwe Extra Dark Cocoa Powder and delicate cream rosettes, this elegant dessert is perfect for special occasions and afternoon coffee.

Składniki

For the cake:

- Gellwe Wadowice Cream Slice Cake Mix – 1 pack
- Large eggs – 4
- Milk – 750 ml
- Butter – 200 g

For the coffee soaking syrup:

- Coffee – 125 ml
- Sugar – 1 tsp
- Coffee liqueur – 4 tbsp

For the whipped cream:

- Whipping cream (30% fat) – 750 ml
- Gellwe Śmietanex Whipped Cream Stabiliser – 3 sachets
- Icing sugar – 2 tbsp

For decoration:

- Gellwe Extra Dark Cocoa Powder – for dusting

Sposób przygotowania