



R e c i p e



INGREDIENTS
12 egg yolks
½ kg of sugar
1 kg of mascarpone
60 ladyfinger biscuits
coffee to taste
cocoa powder



PREPARATION

Brew the coffee and leave it to cool in a bowl.

Whip the 12 egg yolks with ½ kg of sugar and add 1 kg of mascarpone to make a soft cream.

Dunk 30 of the ladyfingers in the coffee, taking care not to soak them too much, and arrange them in a row in the centre of a circular plate.

Spread half of the cream on the ladyfingers and then apply another layer of 30 ladyfingers, also soaked in coffee, then spread the remaining mascarpone cream over the top.

Sift cocoa powder onto the mascarpone layer.

Store in the fridge until ready to serve.

INTERESTING FACTS

The original shape of *Tiramesù* at Le Beccherie was circular. It came served in "slices" and was "branded" with the logo of the restaurant, designed by Carlo Campeol, in cocoa powder.

LE BECCHERIE RESTAURANT

Piazza Ancillotto, 9

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Closed on Tuesdays

TIRAMESÙ LE BECCHERIE

Tiramisù, or Tiramesù in Treviso dialect, is the Italian dessert par excellence. It comes in countless variations, and this humble delicacy has become internationally renowned. "Tiramisù" is one of the five most famous Italian words in the world!

The history of Tiramisu is closely linked with that of Le Beccherie, a historic restaurant in Piazza Ancillotto, in the centre of Treviso. It was there that the dessert was created, in 1972, when *Tiramesù* appeared on the restaurant's dessert menu for the first time.

Its origins, however, date back a few years to when the then-owner of the restaurant, Alba Campeol, was pregnant with her son Carlo. This was in 1955. To help her young daughter-in-law regain her strength, Alba's mother-in-law used to prepare her a hearty breakfast with zabaglione and coffee to give her the energy to face the demands of the day. Once her son was weaned, and she had returned to work in the restaurant's kitchen, Alba decided to introduce a new dessert inspired by that delicious breakfast and together with the restaurant's pastry chef, Roberto Loli Linguanotto, they began a long period of experimentation, which came to fruition sometime between 1971 and 1972. The breakthrough came when, after countless attempts using cream, ricotta and other ingredients, Alba and Linguanotto decided to try fresh mascarpone. In that same year, Le Beccherie participated in the Milan Trade Fair (now the Expo), presenting a menu that ended with *Tiramesù*.

On 15 October 2010 the recipe for *Tiramesù* de Le Beccherie was filed with a notarial deed with the Accademia Italiana della Cucina (Italian Academy of Cuisine).

Since 1955, Teramisù's fame has crossed national borders, and it has become a culinary symbol of Italy and Veneto all over the world. An important role in the spread of this dessert was undoubtedly played by the Treviso people who emigrated all over the world during the Second World War, taking this dessert, which was popular with young and old alike, with them.

Even today, Le Beccherie carries on this delicious tradition: *Tiramesù* is prepared following the original recipe, for the classic version and, for the more adventurous customers, in the deconstructed version.