### The Tiramisu at the speculos of Vinciane

#### Ingredients

3 eggs

80 g sugar

250 g mascarpone

1 packet of speculos

40 cl of coffee

A little powdered or grated chocolate (for decoration)

#### Preparation

Mount the egg whites.

Blanch the yolks with the sugar.

Add the mascarpone, mix well.

Add the egg whites, mix gently.

Raise the tiramisu:

Place a layer of speculos soaked in the coffee at the bottom of a dish.

Spread a layer of mixture above.

Arrange 1.5 layers of speculos soaked in the coffee.

Finish with a mixture layer.

Sprinkle with grated chocolate or powder.

Refrigerate at least 4 h.