

Pierre Sauvage

How They Entertain

At Home with the Tastemakers

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Flammarion



Tiramisu

Ingredients (serves 6–8)

6 eggs
1 $\frac{1}{3}$ cups (7 oz./200 g) demerara sugar
2 sachets vanilla sugar
2 cups (1 lb. 2 oz./500 g) mascarpone
48 lady fingers or boudoir biscuits
3 cups (750 ml) very strong unsweetened black coffee
Scant $\frac{1}{2}$ cup (1 $\frac{3}{4}$ oz./50 g) unsweetened cocoa powder

Method

Separate the egg yolks from the whites.

Beat the yolks with the demerara sugar and vanilla sugar until pale. Beat in the mascarpone.

Whip up the egg whites until stiff, then, using a spatula, carefully fold them into the mixture. Set aside.

Dip the lady fingers in the coffee and use them to line the base of a round dish.

Cover the lady fingers with a layer of mascarpone cream, then repeat, alternating layers of lady fingers and cream. Finish with a layer of cream. Sprinkle with cocoa powder.

Refrigerate for at least 4 hours before serving.

BELOW

Sunlight floods the dining room, dominated by a 1940s chandelier by Gio Ponti for Venini.

