

# Vegan Amaretto Tiramisu

The creamy, delicious queen of classic Italian desserts – no dairy, no excuses!

Serves: 4

Preparation time: 30 minutes

Cooking time: 15 minutes

## Ingredients

	Ingredient	Weight/Qty
Sponge fingers	00 flour	185 g
	Cornflour	10 g
	Baking powder	4 g
	Caster sugar	150 g
	Aquafaba	60 ml
	Soya milk	60 ml
	Flora Plant Unsalted	120 g
	Salt	pinch
Cream	Violife Creamy Original Flavour	350 g
	Caster sugar	100 g
	Flora Plant Double	150 ml
	Vanilla pod	1/2 pc
	Skin of 1 orange & lemon	
	Cinnamon powder	
	Clove powder	
Coffee	Espresso coffee	100 ml
	Amaretto di Saronno	50 ml

## Method

### Sponge Fingers

1. Preheat the oven to 180°C.
2. Mix sugar and the Flora Plant Unsalted (room temperature).
3. Add the aquafaba, all the dry ingredients and soya milk, mix until smooth, before transferring to a piping bag.
4. Pipe 2 cm discs onto a lined baking tray. Bake for 15 minutes and leave to cool.

### Cream

1. Whip the Violife Creamy Original Flavour with the sugar until foamy, add a pinch of cinnamon, half a pinch of clove powder and the lemon and orange zest.
2. Whip the Flora Plant Double with the vanilla pod, then combine with the Violife Creamy Original Flavour.

### For the final dish

1. Soak the sponge fingers with the Amaretto flavoured coffee for about 10 seconds and place one at the bottom of a glass or cup. Cover with a generous layer of the cream and repeat to the top of the glass.
2. Chill for a couple of hours and serve with a sprinkling of cocoa powder.



Everyone should be able to enjoy a creamy dessert, and with Upfield Professional's plant-based ingredients there are no more excuses! The queen of Italian desserts has been reinvented with Flora Plant Double and Flora Plant Unsalted to create a new irresistible, moreish classic with a big coffee kick.

## Featured Products



Flora Plant Double 31%



Flora Plant Unsalted



Violife Creamy Original Flavour