
Algorithm 1: Tiramisù

Ingredients:

ceramic baking pan;
electric mixer ;
350gr mascarpone ;
120gr sugar ;
60g egg yolk ;
90g egg white ;
30g cocoa powder ;
400ml espresso coffee;
200gr savoiardi;

Result: 1 baking pan of Tiramisù (16x22cm)

Recipe:

Prepare 400ml of good espresso and let it cool down in a container ;
Separate the egg whites and yolks into two separate bowls ;

while *whites cream is not white and stiff* **do**

 Whip the egg whites ;
 Gradually add 60 gr of sugar ;

end

Add 60gr of sugar into the yolks bowl ;

while *yolks cream is not yellow and smooth* **do**

 Whip the egg yolks ;

end

Put 350gr of mascarpone into a new bowl ;

while *mascarpone is not smooth and creamy* **do**

 Gently whip the mascarpone ;

end

Add the yolks cream into the mascarpone bowl;

while *mascarpone-yolks cream is not smooth and uniformly mixed* **do**

 Whip mascarpone and yolks;
 (Bonus) Add some Baileys for the "Tiramisù ubriaco" version;

end

Add some whites cream into the mascarpone-yolks bowl;

while *mascarpone-yolks-whites cream is not smooth and uniformly mixed*
do

 Gently mix with a wooden spoon with bottom-up movements;
 Gradually add more whites cream;

end

while *baking pan is not full* **do**

 Dip the savoiardi in coffee and arrange them to cover the surface
 of the baking pan;
 Gently spread the cream on the savoiardi until they are fully
 covered – be generous here;
 Sprinkle with cocoa powder q.b.;

end
