



# Matchamisu (matcha tiramisu)

30'

Hands on

10'

Cook Time

4-6

Portion(s)

2

Difficulty



## Method

For the sponge

- Preheat oven over 180° C (350\* F) Set to Fan.
- Line the walls and bottom of a 30x40 cm [baking pan](#) with parchment paper and set aside for later.
- Separate the eggs in yolks and whites.
- Place the egg whites in the mixer's bowl and beat on high speed with the whisk attachment for 1-2 minutes until fluffy.
- Add half of the sugar and beat on high speed for 2 more minutes.
- Add the remaining sugar and beat for 2-3 minutes on high speed until the [meringue](#) is shiny and fluffy.
- Remove mixer's bowl from stand. Add the 4 yolks, flour and matcha powder to the meringue and mix with a silicone spatula until homogenized.
- Pour the mixture into the baking pan and carefully spread it with a [spatula](#) until the bottom of the baking pan is covered.
- Bake for 10 minutes until the layer is golden.
- Remove baking pan from oven and while it is still warm, brush the sponge with maple syrup.
- Allow the sponge to cool.

For the cream

- In a [bowl](#), add the 2 yolks, sugar, and rum.
- Transfer over a ben marie and continuously whisk until the mixture is fluffy and thick. You want the eggs to be pasteurized, so, check with a cooking thermometer the temperature. You want it to be greater than 65° C (105\* F).
- Remove bowl from ben marie and set aside for later.
- In a mixer's bowl, whisk the light cream until it is thick and becomes like whipped cream (not too thick, its texture should be like that of a yogurt).
- Transfer the whipped cream to the bowl with the yolks and whisk until the two mixtures are homogenized.
- Add the matcha powder, cream cheese and mix until you have a

## Ingredients

For layers

- 4 medium eggs
- 40 g granulated sugar
- 90 g all-purpose flour
- 15 g matcha tea, powdered
- 50 g maple syrup, for spreading

For cream

- 2 medium egg yolks
- 1 teaspoon granulated sugar
- 1 tablespoon rum
- 100 g light cream, ice cold
- 1 tablespoon matcha tea, powdered
- 150 g light cream cheese, at room temperature

To serve

- 1 tablespoon matcha tea, powdered

## Διατροφικός πίνακας

Nutrition information per portion

286 Calories (kcal)	11.0 Total Fat (g)	4.9 Saturated Fat (g)	27.0 Total Carbs (g)
14%	16%	25%	10%
14.0 Sugars (g)	16.0 Protein (g)	6.8 Fibre (g)	0.44 Sodium (g)
16%	32%	27%	7%

light cream.

To assemble

- Use a 7 cm cookie cutter to cut the sponge.
- Place 1 sponge in a 7 cm diameter glass. Cover the sponge with 1 tablespoon of cream. Cover with the second sponge and then place above the second sponge 1 tablespoon of cream. Sprinkle with matcha powder.
- Repeat the process for the rest of the glasses and serve.