

Italian Chocolate Pastry Cream Tiramisu

Yield: 6 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-pastry-cream-filling-recipe>

Ingredients:

- pastry cream ITALIAN, see instructions for link
- 1/2 cup mascarpone 125 grams
- 24 lady fingers more or less
- 1/2 cup coffee or chocolate milk
- chocolate shavings for decorating
- 10 lady fingers more or less
- 1/4 cup coffee or chocolate milk
- 3 cups cream whipped
- chocolate shavings for decorating

Nutrition:

1. Calories: 680 calories
2. Carbohydrate: 60 grams
3. Cholesterol: 290 milligrams
4. Fat: 43 grams
5. Fiber: 1 grams
6. Protein: 15 grams
7. SaturatedFat: 25 grams
8. Sodium: 230 milligrams
9. Sugar: 5 grams

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