

PRODUCERS
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Tiramisu with Costa Rican Coffee

YIELD: 2 SMALL CUPS

INGREDIENTS:

- 2 shots of Costa Rican espresso
- 4 savoiardi biscuits (ladyfingers)
- 100g mascarpone cheese
- 1 teaspoon sugar
- Unsweetened cocoa powder
- Orange blossom water (optional)

Instructions:

1. Mix mascarpone with sugar and a few drops of orange blossom water.
2. Briefly soak the ladyfingers in espresso.
3. In small cups, layer ladyfingers and mascarpone cream. Repeat layers.
4. Refrigerate and dust with cocoa powder before serving.



essential
**COSTA
RICA**