

Burnt honey and hazelnut tiramisu

Tiramisu on burnt honey, not coffee. One batch, taken to mahogany, runs through soak, sabayon and nuts.

Source

House formula · Original

Contains

Wheat · Milk · Egg · Nuts

Last change

Rev 03 · Assembly section figure

Equipment

8 × 8 in pan · Deep saucepan, 2 qt · Bain-marie bowl · Stand mixer, whisk · Probe · Fine sieve

Yield · pieces	Cream	Honey / mascarpone	Plan · plus setting	Sabayon
9	922 g	36%	1.5 h + 6 h	70 °C

Formula

% · mascarpone = 100

A is made once and split: 120 g into the soak, 40 g into the sabayon, 20 g over the nuts.

Honey: a dark wildflower or buckwheat burns with more character than clover. Either works.

Altitude, 4,700 ft: water boils near 95 °C; the bain-marie still takes the sabayon to 70 °C. Nothing changes.

Savoiardi: sheet PA-005, dried overnight; or bought crisp Italian (Balocco, Vicenzi). Dust with 4 g cocoa.

† Doesn't scale in a straight line past 2×.

Scale by pan

8 × 8 in	× 1 · 9
9 × 13 in	× 1.75 · 15–20
9 × 9 in	× 1.25 · 12

Ingredient	%	Grams	Scaled × _____
A Burnt honey · made once, split three ways			
☐ Honey · dark if you have it	36.0	180	
☐ Water · hot, to stop it	8.0	40	
☐ Fine sea salt	0.6	3	
B Soak			
☐ Whole milk	48.0	240	
☐ Burnt honey (A)	24.0	120	
☐ Vanilla extract † · 1 tsp	1.0	5	
C Mascarpone cream			
☐ Egg yolks · 4 large	14.4	72	
☐ Granulated sugar	12.0	60	
☐ Burnt honey (A)	8.0	40	
☐ Mascarpone · cold	100.0	500	
☐ Heavy cream · cold	50.0	250	
D Honeyed hazelnuts			
☐ Hazelnuts · raw, skin on	20.0	100	
☐ Burnt honey (A)	4.0	20	
☐ Flaky salt	0.4	2	
E Assembly · outside the formula			
☐ Savoiardi PA-005 · ≈ 24, or bought	—	200	

Method Tick each step as done Honey by colour, not thermometer. Stop at deep mahogany with a sharp, tobacco smell; black is acrid. Mascarpone straight from the fridge, loosened with a spoon, never whipped — warm or overworked it breaks. The soak is thin. One second a side; the finger should still be dry in the middle.	01	Burn. Honey in the deep pan on medium-high. It foams, then darkens; swirl, don't stir.	6–10 min Deep mahogany	☐
	02	Stop. Off heat. Hot water in — it spits — then the salt. Swirl smooth; cool to warm.	— Pourable	☐
	03	Soak. Whisk 120 g burnt honey and the vanilla into the milk. Chill until cold.	20 min ≤ 8 °C	☐
	04	Toast. Hazelnuts on a sheet. Rub off the skins in a towel while hot; return to the sheet.	12–14 min 175 °C 350 °F	☐
	05	Glaze. Toss the hot nuts with 20 g burnt honey and the flaky salt. Cool; chop coarse.	— Dry to the touch	☐
	06	Sabayon. Yolks, sugar and 40 g burnt honey over simmering water; whisk without stopping.	5–7 min 70 °C, ribbon	☐
	07	Cool. Off the water; whisk on medium until pale, thick and cool to the touch.	3–4 min Room temp	☐
	08	Mascarpone. Loosen with a spoon. Fold the sabayon in, in two adds. Stop when smooth.	— No lumps	☐
	09	Cream. Whip the cream to soft peaks; fold in, in two adds. Holds a soft mound.	— Soft peak	☐

Trials	Variable	Trial A	Trial B	Trial C
Change one variable per trial	Date			
A is the sheet as written.	Change	As written	Honey darker	Almonds
B pushes the honey darker — a shade past mahogany, for the staff room.	Honey colour			
	Cut held?			
C swaps the hazelnuts for toasted almonds.	Staff rating 1–5			

Batch log	Date	Batch ×	Honey	Honey colour
Fill in by hand				
	Sabayon °C	Set time	Notes	

Method Tick each step as done	10	Dip. Savoiardi in the soak, one second a side. Twelve in a tight layer; trim to fit.	— 1 s a side	☐
	11	Layer. Half the cream, spread; half the hazelnuts. Twelve more, dipped; the rest of the cream.	—	☐
	12	Set. Cover; refrigerate. Overnight is better than 6 h.	6–12 h 4 °C	☐
	13	Finish. Cocoa through a sieve; remaining hazelnuts over. Cut 3 × 3 with a hot knife.	—	☐

Assembly

Section, to scale

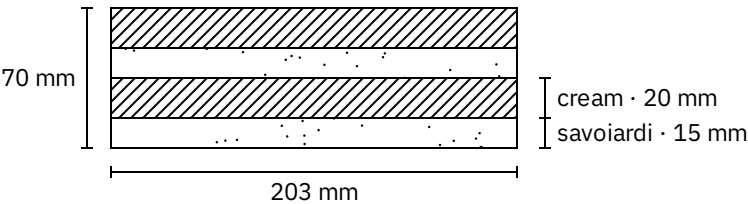


Fig. 1 Bottom to top in the 8 × 8: dipped savoiardi, half the cream and hazelnuts, savoiardi, the rest of the cream. Cocoa on top; cut 3 × 3.

Done when And how it keeps	Done when		Keeps	
	Honey	Deep mahogany, not black	Fridge	3 days, covered; best day 2
	Sabayon	70 °C; ribbon holds 3 s	Frozen	No; the cream weeps
	Cream	Soft mound; spreads, no run		
	Set	Clean edge after 6 h		

If it goes wrong Most likely cause first	Honey acrid	Past mahogany. Pull a shade earlier; the water stops it
	Cream loose	Mascarpone warm or overworked. Fold cold; chill 30 min first
	Cream grainy	Sabayon too hot, or mascarpone whipped. 70 °C; spoon only
	Bottom soggy	Dipped too long. One second a side; middle stays dry
	Nuts soft	Under-toasted, or glazed cool. Toast to golden; glaze hot

Revisions Newest last	Rev	Date	Change	From
	Rev 01	2026-09-28	First issue	—
	Rev 02	2026-09-28	Cites PA-005	—
	Rev 03	2026-09-28	Assembly section figure	Review