

Savoiardì

Crisp Italian ladyfingers for CR-002 and any tiramisu. A yolk ribbon folded into a stiff meringue, flour sifted over, piped, dusted and baked dry. Scaled ×2 so one batch lines an 8 × 8 in pan twice.

Source The Petite Cook · Scaled ×2 Contains **Wheat · Egg** Last change Rev 02 · Figs. 1–2 added
Equipment 2 half sheets, parchment · Piping bag, 15 mm plain tip · Stand mixer, whisk · Fine sieve · Rack

Yield · fingers	Batter	Sugar · % flour	Plan · plus drying	Oven · 350 °F
≈ 24 · 10 cm	496 g	100%	1 h + 8 h	175 °C

Formula	Ingredient	%	Grams	Scaled × ____
% · flour = 100				
Source batch is 65 g flour for 25 fingers at 7–8 cm; this is ×2, piped longer for the tiramisu pan.	A Batter			
Sugar splits: half whipped with the yolks, half into the whites. Dusting sugar is outside the formula.	☐ Egg yolks · ≈ 5 large	69.2	90	
Yolks 90 g ≈ 5 large; whites 140 g ≈ 4 large. Weigh them — the ratio matters more than the count.	☐ Caster sugar · for the yolks	50.0	65	
Altitude, 4,700 ft: no leavening, nothing to change. Foams set a touch faster; pipe promptly.	☐ Vanilla extract † · 1 tsp	3.8	5	
† Doesn't scale in a straight line past 2×.	☐ Egg whites · ≈ 4 large	107.7	140	
	☐ Fine sea salt · a pinch	0.8	1	
	☐ Caster sugar · for the whites	50.0	65	
	☐ All-purpose flour · sifted	100.0	130	
	Batter	381.5	496	
Scale by pan	B Dust · outside the formula			
2 half sheets × 1 · ≈ 24	☐ Powdered sugar · through a sieve	—	30	
1 half sheet × 0.5 · ≈ 12				

Method

Tick each step as done

Everything hangs on the whites. Clean, dry bowl; no yolk in them; stop at stiff and glossy, not dry.

Fold like it costs money. The batter should still hold a piped line with a rounded top.

Pipe to a line — mark 10 cm ticks on the parchment underside, or rule a card and pipe beside it.

01	Prep. Rack in the middle; heat the oven. Line two half sheets; fit the bag with the 15 mm tip.	— 175 °C 350 °F	☐
02	Yolks. Yolks, 65 g sugar and the vanilla on high until pale, thick and ribboning.	3–4 min Ribbon holds 3 s	☐
03	Whites. Clean bowl. Whites and salt to a soft foam; rain in 65 g sugar; whip to stiff and glossy.	3–4 min Stiff, glossy	☐
04	Fold. Yolk ribbon over the whites in two adds; fold from the bottom with a spatula.	— Streaks just gone	☐
05	Flour. Sift the flour over in three adds; fold each in only until it disappears.	— Holds a line	☐
06	Pipe. Bag the batter. Pipe 10 cm fingers (Fig. 1); 12 a sheet, 3 cm apart (Fig. 2).	— 12 a sheet	☐
07	Dust. Powdered sugar over every finger through the sieve. Straight to the oven.	—	☐
08	Bake. One sheet at a time. Pale gold, dry and springy on top; a minute more for colour.	8–10 min + 1–2 min	☐
09	Cool. On the parchment 5 min, then lift to a rack. They crisp as they cool.	5 min	☐

Figures

Fig. 1 actual size

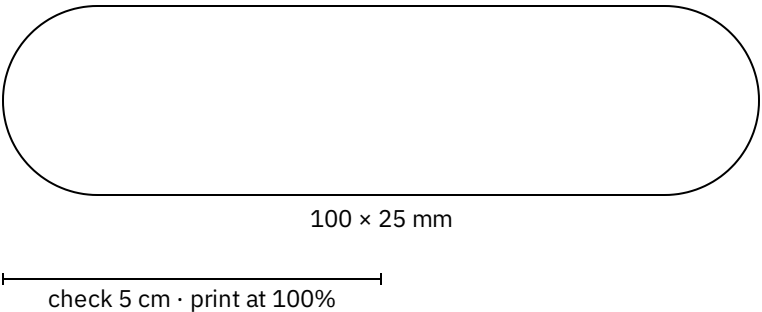


Fig. 1 Piping guide, actual size. Hold the sheet against the parchment.

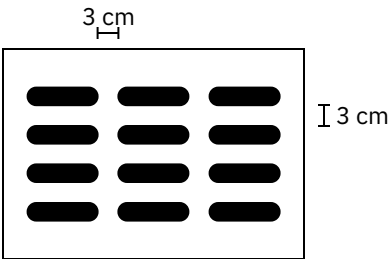


Fig. 2 Half sheet, 12 fingers in 3 rows of 4, 3 cm apart. Reduced.

Method Tick each step as done	10	Dry. Uncovered on the rack overnight for a finger that dips clean and stays whole.	8–12 h Snaps	☐
---	-----------	---	-----------------	--------------------------

Done when And how it keeps	Done when		Keeps	
	Whites	Stiff, glossy peak that holds its tip — not dry or crumbly	Room temp	2 weeks, airtight, once dried
	Baked	Pale gold, dry and springy, lifts clean off the parchment	Frozen	1 month, airtight; re-crisp 3 min at 150 °C
	Dried	Snaps in half; no bend		

If it goes wrong Most likely cause first	Spread flat	Whites under-whipped or over-folded. Stiff peaks; stop folding early
	Tacky, bends	Under-baked or under-dried. A minute more; dry overnight uncovered
	Cracked tops	Oven hot, or sugar too thick. One even pass of sugar

Trials Change one variable per trial	Variable	Trial A	Trial B	Trial C
A is the sheet as written.	Date			
B double-dusts — a second pass of sugar after two minutes — for a pearled, crisper crust.	Change	As written	Double dust	Starch 15 g
C swaps 15 g flour for cornstarch, a lighter, drier finger.	Baked weight			
	Dip test · CR-002			

Revisions Newest last	Rev	Date	Change	From
	Rev 01	2026-09-28	First issue	—
	Rev 02	2026-09-28	Figs. 1–2 added	—

Batch log Fill in by hand	Date	Batch ×	Whites g	Oven
	Bake time	Count	Baked g	Notes