

How to make

Tiramisù

Serves 6-8

Ingredients:

- 4 egg yolks
- 4 egg whites
- 75g sugar
- 250g of mascarpone cheese
- 400ml of double cream
- Approximately 24 savoiardi or lady fingers biscuits
- 300ml of espresso coffee
- 25ml of brandy, khalua or amaretto liquor
- 1 tablespoon of cocoa powder

Preparation:

2.5 hours

1. Whisk the egg yolk and sugar together until creamy and fluffy and the sugar is dissolved. Add the mascarpone cheese and double cream and whisk again until nice and smooth. If you use an electric whisk it takes approximately 3 minutes. Place in the fridge.
2. In a separate bowl whisk the egg whites until you can form peaks. To check if they are stiff turn over the container. The egg whites should be stiff enough to stay in there.
3. Fold the egg whites into the other mixture that has been in the fridge. Add one third of the egg whites first and fold in then slowly add the rest.
4. Make the coffee - ideally use espresso, once ready pour in to a container large enough to contain the savoiardi biscuits then add the brandy and leave to cool down until luke warm.
5. Soak the savoiardi into the coffee mix for a short time and line the base of the serving dish. Do one layer with half the biscuits (about 12 biscuits, depending on size). Spoon about half of the mascarpone cream mix over the layer. Repeat with another layer of biscuits and mascarpone cream mix.
6. Remember that the coffee needs to be luke warm. If necessary, reheat for a couple of seconds in the microwave. This will ensure biscuits are nice and soaked.
8. Place in fridge for about two hours, or until mascarpone cream is set. To finish off dust with cocoa powder and serve.

