

Tiramisu

Ingredients

- 500g mascarpone
- 24 ladyfinger biscuits (one packet)
- 230ml strong-brewed coffee
- 3 tbsp grated dark chocolate
- 4 egg yolks
- 3 egg whites
- 6 tbsp sugar
- 4 tbsp Amaretto or Vin Santo dessert wine (optional)
- 1tbsp cocoa powder

You will also need a dish that is roughly 8 x10 inches to make this, but you can use more or less ladyfingers to accommodate the size of the dish.

Method

1. To begin, divide the egg whites and yolk into two separate bowls, and add 3 tbsp sugar to each (we'd recommend using soft light brown sugar for a caramel flavour if you are not using alcohol in your recipe; but any sugar works regardless). Whisk the egg whites until they are stiff and glossy.
2. Moving on to the egg yolks, whisk those until pale and thick.
3. Next add the mascarpone to the yolks and mix to make a smooth cream.
4. One third at a time, gently fold the egg whites into the mascarpone mixture.
5. In a shallow bowl, dip the ladyfingers into the coffee for about 2-3 seconds, making sure to soak both sides. If you're adding alcohol, mix with the coffee before dunking the ladyfingers.
6. Lay half of the ladyfingers in your dish to make an even layer.
7. Now add half of the mascarpone mixture over the biscuits, making an even layer, and top with the grated dark chocolate.
8. Continue with another layer of ladyfingers, and top again with the mascarpone, as you have previously done.
9. Dust with cocoa powder to finish, and leave to rest in the fridge for roughly 6-8 hours before serving.