

Tiramisu

Prep Time: 30 minutes

Cook Time: 10 minutes

Total Time: 30 minutes

Serves: 4-6



Ingredients:

- * 1 Vanilla pod, or 1tsp vanilla extract
- * 3 egg yolks
- * 50g (0.1 lb) Caster Sugar
- * 250g (0.55lb) Mascarpone
- * 250ml Double Cream, lightly whipped
- * 350ml strong fresh coffee, cooled
- * 1Tbsp Rum
- * 1Tbsp Kahlúa
- * 300g (0.66 lb) Sponge Fingers
- * 2-3 Tbsp Sifted Cocoa Powder

Preparation:

1. If your using the vanilla pods, slit them lengthways and scrape out the seeds.
2. In a bowl, set over simmering water, whisk together the egg yolks and sugar with the vanilla seeds (or extract) until thick and creamy with an electric whisk. The mixture is ready when a trail of foam forms when whisk is lifted.
3. Remove from heat and beat in the mascarpone and fold in the whipped cream.
4. Mix coffee, rum and liqueurs together. Dunk the sponge fingers quickly into the coffee (no more than a second). Arrange the biscuits in a serving bowl and top with half the mascarpone and cream mixture.
5. Repeat with another layer of fingers, mascarpone and cream. Sift the cocoa powder on top and refridgerate for at least 2 hours.