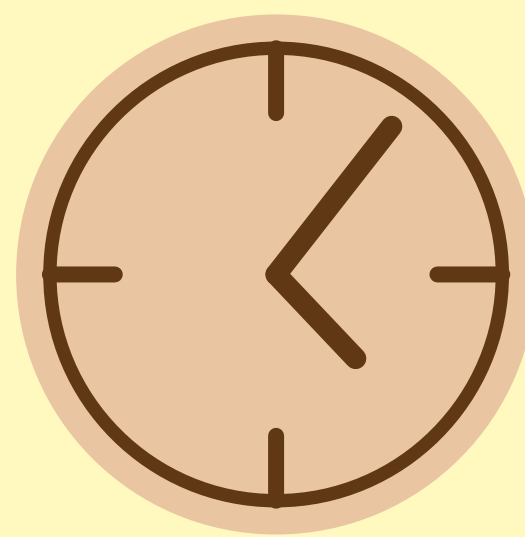


# Tiramisu

A delicious dessert which can be made the day before.



5+ Hours



Serves 8-10



Dessert

## INGREDIENTS

1/3 cup instant coffee granules  
 500ml boiling water  
 600ml thickened cream  
 250g mascarpone cheese  
 1/3 cup marsala  
 1/2 cup caster sugar  
 500g pack UNIBIC Sponge Fingers (24 Sponge Fingers required)  
 40g block dark chocolate, finely grated  
 2 tsp cocoa powder  
 Serving Dish size 24cm x 24cm x 6cm



## COOKING INSTRUCTIONS

In a shallow bowl, dissolve coffee granules in boiling water, allow to cool.

Place thickened cream, mascarpone, marsala and sugar in a separate large mixing bowl.

Using electric beaters, beat mixture until combined and resembles whipped cream.

Dip 12 of the sponge fingers into coffee one at a time, turning so that they are coated without being soggy.

Layer as you go in a 24cm x 24cm x 6cm serving dish to cover base, ensuring no space is left.

Using a spatula, spread over half the cream mixture. Dust over 1 tsp cocoa and sprinkle with half the grated chocolate.

Repeat layer using remaining sponge fingers and ending with the cream mixture.

Cover with plastic wrap and chill for a minimum of 4 hours or overnight.

Remove from fridge just before serving and dust with remaining cocoa and chocolate.

Serving suggestion: decorate with curled chocolate.