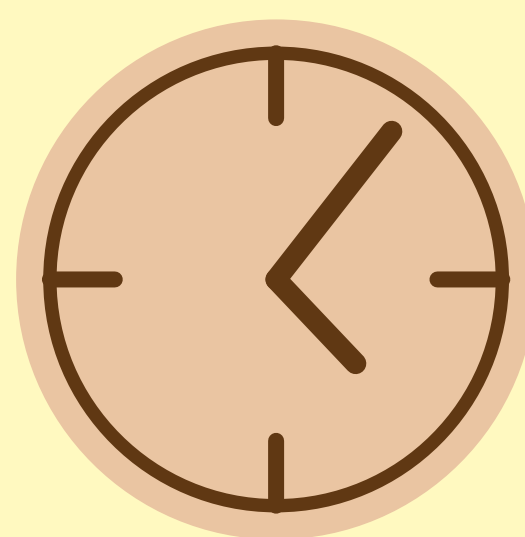


Tiramisu

A delicious dessert which can be made the day before.



5+ Hours



Serves 12



Dessert

INGREDIENTS

½ cup instant coffee granules

800ml boiling water

1 litre thickened cream

500g mascarpone cheese

100ml marsala

¾ cup caster sugar

750g pack UNIBIC Sponge Fingers (32 Sponge Fingers required)

100g block dark chocolate, finely grated

2 tsp cocoa powder

Serving Dish size 34cm x 26cm 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 16 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 34cm x 26cm 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.