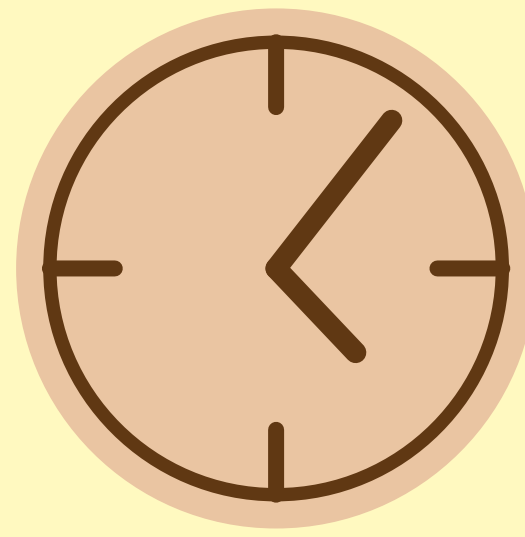


Tiramisu

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.