



Tiramisu

Culinary Love Recipe

Ingredients

- 4 eggs
- 500g marscapone
- 2 heaped tablespoons of icing sugar
- 1 teaspoons of vanilla essence
- 1 heaped tablespoon instant coffee
- 1 ½ cups of boiling water
- 3 tablespoons of Tia Maria
- 2 tablespoons of caster sugar
- 1 packet of Savoiardi sponge finger biscuits
- grated chocolate for topping

Method

1. Separate 4 eggs.
2. To 4 yolks, add Marscapone, icing sugar and vanilla essence. Mix together with electric mixer. Put aside.
3. Mix coffee with boiling water, add Tia Maria. Pour into basin, allow to cool.
4. Mix 4 egg whites with caster sugar until dissolved.
5. Mix egg whites through marscopone mixture gently.
6. Spread 1/3 of this mixture onto the bottom of a dish. Dip sponge fingers into coffee mixture quickly and place on top of marscopone mixture. Add another 1/3 of mixture on top of sponge fingers, more biscuits, then the rest of marscopone mix. Top with grated chocolate, then refrigerate for 5 hours.

