



Tiramisu - The Easy Way

I love Tiramisu, but there are so many recipes with a variety of ingredients and 'traditional' ways of making it, that sometimes a very simple dish seems overly complicated. This is a very simple recipe that I always come back to, it is quick and easy to make but has all the right flavour and texture. I make it on a small flat plate as the cream mixture is always thick enough for it to stand up on its own. However there's nothing to stop you using a shallow dish.

- 250g mascarpone cheese
- 8 - 10 sponge fingers (ladyfingers)
- 2 small egg yolks (or 1 extra large)
- 2 tablespoons sugar
- 1 cup extra strong coffee, cooled (1tbsp coffee granules in boiling water)
- 1 1/2 tablespoons brandy or dark rum
- 1-2 tablespoons cocoa powder
- Small bar of 70% rich dark chocolate

In a bowl, whisk egg yolks, sugar and half of the brandy. Whip fast to thicken. Then, spoon by spoon, fold in mascarpone. The mixture should be a little softer than the consistency of mayonnaise. If the mixture isn't thick enough and comes out runny, you can use a hand blender with whipping blades to thicken it up.

On a small plate, mix the cold coffee with the rest of the brandy and quickly dip each side of the sponge fingers into it (do not completely soak, they should not be soggy), then add a layer to the bottom of your serving dish. Top with about 1/2 of mascarpone mixture, grate some dark chocolate over it, then repeat and top with the rest of the mixture.

Cover and leave in the fridge for 4 hours or overnight. Before serving sprinkle the cocoa and more chocolate shavings on top. Serve with a scoop of vanilla ice cream.....