

BARBETTA

TIRAMISU

Serves 10.

What you'll need:

INGREDIENTS

- 200gr caster sugar
- 4 yolks
- 4 egg whites
- 1/2 tsp vanilla extract
- 500gr mascarpone
- 500 ml cream
- 500ml long black coffee
- 1 nip (30ml) Frangelico or other coffee liquor of choice
- 1 nip (30ml) Kahlua or other coffee liquor of choice
- 200g (24 - 30) savoiardi biscuits (pavesini optional)
- Cocoa powder for dusting

Step 1

Beat egg whites and 50g sugar in stand mixer or electric beater (till it forms stiff peaks). Set aside and beat yolks with 150g sugar for 10 minutes or until it changes from yellow to pale yellow (almost white), and thick. Add vanilla and mascarpone, beat until just combined (circa 1 min) and smooth. Transfer mixture to a bowl, set aside. Clean bowl and whisk ready to use again.

Step 2

Add cream to mixer bowl and whisk until it forms peaks. Add 1/2 the mascarpone mixture into the cream. Gently fold through. When most incorporated, add the remaining mixture and fold through, then add the egg whites cream and fold until just combined.

Step 3

Mix coffee and liquor together. Dip biscuits in and line the bottom of square dish. Spread over half the cream, then top with another layer of coffee dipped biscuits. Spread with remaining cream.

Step 4

Cover, refrigerate for at least 4 - 5 hours, preferably overnight. Dust with cocoa powder just before serving - either before you cut or after placing onto serving plates.