



Sarah's Tiramisu

Sarah's servings: 8, Sarah's skill: Easy, Baking time: none

Ingredients

350ml Strong Coffee
450ml Double Cream
250g Marscapone Cheese
60ml Amaretto Liqueur
60g Caster Sugar
20 Sponge Finger Biscuits
1 Tbsp Sieved Cocoa Powder

Method

- Make the coffee by adding 350ml of boiling water to 2 Tbsp Espresso powder - leave to cool.
- Place the cream, marscapone cheese, amaretto and caster sugar in the bowl of a stand mixer with a whisk attachment.
- Whisk until it has thickened like whipped cream.
- Pour the coffee into a shallow dish.
- Take the sponge fingers and dip in the coffee on both sides and line the base of the dish.
- Put half of the cream mixture on top of the biscuits and with a small spatula smooth over the top and level.
- Dip the rest of sponge fingers in the coffee as before and layer over the cream mixture.
- Place the rest of the cream mixture in a piping bag with a 1A nozzle.
- Pipe from left to right over the top of the biscuits until they are all covered.
- Sieve the cocoa powder all over the top then place in the fridge overnight.