

JOE'S TIRAMISÙ



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INGREDIENTS

— Available at Mediterranean foods

- 500ml strong espresso coffee
- 100ml Marsala Cremovo
- 300g savoiardi (ladyfinger) biscuits
- 100 dark chocolate
- 250g Mascarpone
- 4 eggs, separated
- 60g caster sugar
- Pinch of salt

METHOD

1. Make the coffee and set aside to cool. Beat together yolks and caster sugar until pale and thick. Stir in the mascarpone which should be used at room temperature.
2. In a separate, clean bowl beat the egg whites with a pinch of salt until puffy and firm. Stir 1/4 of the beaten egg white into the mascarpone mixture, stir and then fold in the remaining egg white very gently to ensure that the air is retained in the mix.
3. The Marsala is optional but highly recommended - add the Marsala to the strong coffee. Using a lovely, deep glass or crystal bowl, put a dollop of the mascarpone mixture into the bowl and smooth over the bottom. Dip the savoiardi biscuits one by one into the cold coffee mixture - be quick about it, you don't want the biscuits turning to mush.
4. Put a single layer of biscuits over the mascarpone mixture. Cover the biscuits with another layer of creamy goodness and then a further layer of espresso-soaked biscuits on top, and so on until the dish is full. Finish with a layer of mascarpone mixture.
5. Cover and place in the fridge, ideally overnight. About an hour before serving get the tiramisù out of the fridge and cover the top with a thick layer of grated dark chocolate.

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