HOT & BOLD

Classic Tiramisu

PREP	COOK	SERVES
30 min	5 min	8

Vegetarian

Layers of coffee-soaked sponge fingers and whipped mascarpone cream, dusted with cocoa. Make it the day before.

Ingredients

- 300 ml strong espresso or very strong coffee, cooled
- 3 tbsp sugar, divided
- 4 egg yolks
- 80 g caster sugar
- 500 g mascarpone
- 200 ml double cream
- 24 sponge fingers (savoiardi)
- Unsweetened cocoa powder, for dusting
- Dark chocolate, to grate

Method

1. Stir 1 tbsp of the sugar into the cooled coffee and pour it into a shallow dish.
2. Whisk the egg yolks and caster sugar in a heatproof bowl over a pan of barely simmering water for 5 to 6 minutes, until thick, pale and warm. Let it cool.
3. Beat the mascarpone into the cooled yolk mixture until smooth.
4. Whip the cream to soft peaks and fold it into the mascarpone mixture.
5. Dip half of the sponge fingers briefly into the coffee, one at a time, and lay them in a 20 x 25 cm dish.
6. Spread over half of the cream, then repeat with another layer of dipped sponge fingers and the rest of the cream.
7. Cover and chill for at least 6 hours, ideally overnight.

8. Dust with cocoa and grate over some chocolate just before serving.

Cook's tip

Dip the sponge fingers for only a second. If they soak too long they turn to mush and the layers collapse.