

Second Time Lucky Tiramisu

I chose to serve this as one large Tiramisu (see picture below) but you can serve in smaller individual glasses.



Ingredients

- 3 cups of strong black coffee, cooled (I used instant but the recipe recommends espresso)
- 3 tbs of caster sugar
- 6 tbs amaretto liqueur
- 2 Eggs separated
- 250g mascapone cheese
- 250ml of double cream
- Cocoa powder to dust (although I didn't have any so I used hot chocolate powder)
- 1 Packet of Savoiardi biscuits (sponge lady finger biscuits)

Also Needed

- Whisk/electronic whisk
- Metal spoon
- Lasagna dish or similar square dish

Method:

- 1 Pour the coffee into a bowl and add 3 tablespoons of the Amaretto and put to one side.
- 2 In another bowl beat together the egg yolks and sugar minutes until thick and pale. You can use a hand whisk for this or electronic whisk, this may take 3 or more minutes.
- 3 Add the mascarpone to the egg yolks and sugar, beat again until all is well mixed. Gently fold in the cream with a metal

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spoon.

- 4 In another bowl (yes there's a bit of washing up with this one, sadly) beat the egg whites until soft peaks form. Fold the egg whites quickly but gently into the cream mixture. The original recipe I used says to add the remaining liqueur at this point, I opted not to do that and drank it instead ____.
- 5 Dip each biscuit into the coffee liqueur mixture for about two seconds on each side; shake off the excess to make sure it's not dripping.
- 6 In the dish you are serving the Tiramisu in, place a layer of biscuits, then cover with some of the cream mixture and then more biscuits. Repeat this process until the container is full, it is important to finish with a layer of cream.
- 7 Smooth the top off and dust with the cocoa powder.
- 8 Put in the fridge for as long as possible for it to become firm – the longer the better, this is why my Tiramisu is “Second Time Lucky” because I didn't let my first one set long enough.