

Tiramisu Verrines (Deconstructed Tiramisu)

Makes 8 servings

Ingredients:

- 2 eggs, separated
- 70g fine dark brown sugar
- 500g mascarpone
- 1 mug of strong, sweetened black coffee
- 400g Dutch windmill cookies (or speculaas biscuits or almond thins or ladyfinger biscuits)
- 300ml whipping cream, whipped
- Seeds of 1 vanilla pod, or 2 tsp vanilla essence
- 4 tbsp sugar
- Cocoa powder for dusting
- Coffee beans for decorating

Method:

1. Whisk the sugar with the egg yolks until the colour goes lighter. Add the mascarpone and mix.
2. In a separate bowl, whisk the egg whites with 2 good pinches of salt until the mixture forms good peaks. Gently fold under the mascarpone mixture.
3. Grind up the biscuits and add half the coffee a bit at a time. Mix until the coffee is all absorbed and you get a thick paste. Add more coffee as desired. The trick is to end up with a paste that's not too thick and not too thin.
4. In another bowl, whip the whipping cream together with the vanilla and 4 tbsps of sugar.
5. Start by filling your glasses with a layer of biscuit paste, followed by the mascarpone mixture, followed by another layer of biscuit paste, followed by the whipped cream mixture. At this point I inserted a thin wooden stick on the side of the glass and gently lifted it up and down between the biscuit paste layers as I turned the glass. This gives the swirling effect you see in the images above.
6. Sift a good, thick layer of cocoa powder over the verrines and decorate with coffee beans.

