



READY TO COOK
BY HARRIS FARM

CLASSIC ITALIAN TIRAMISU



PREP
25 min



COOK
6 hrs



SERVES
8

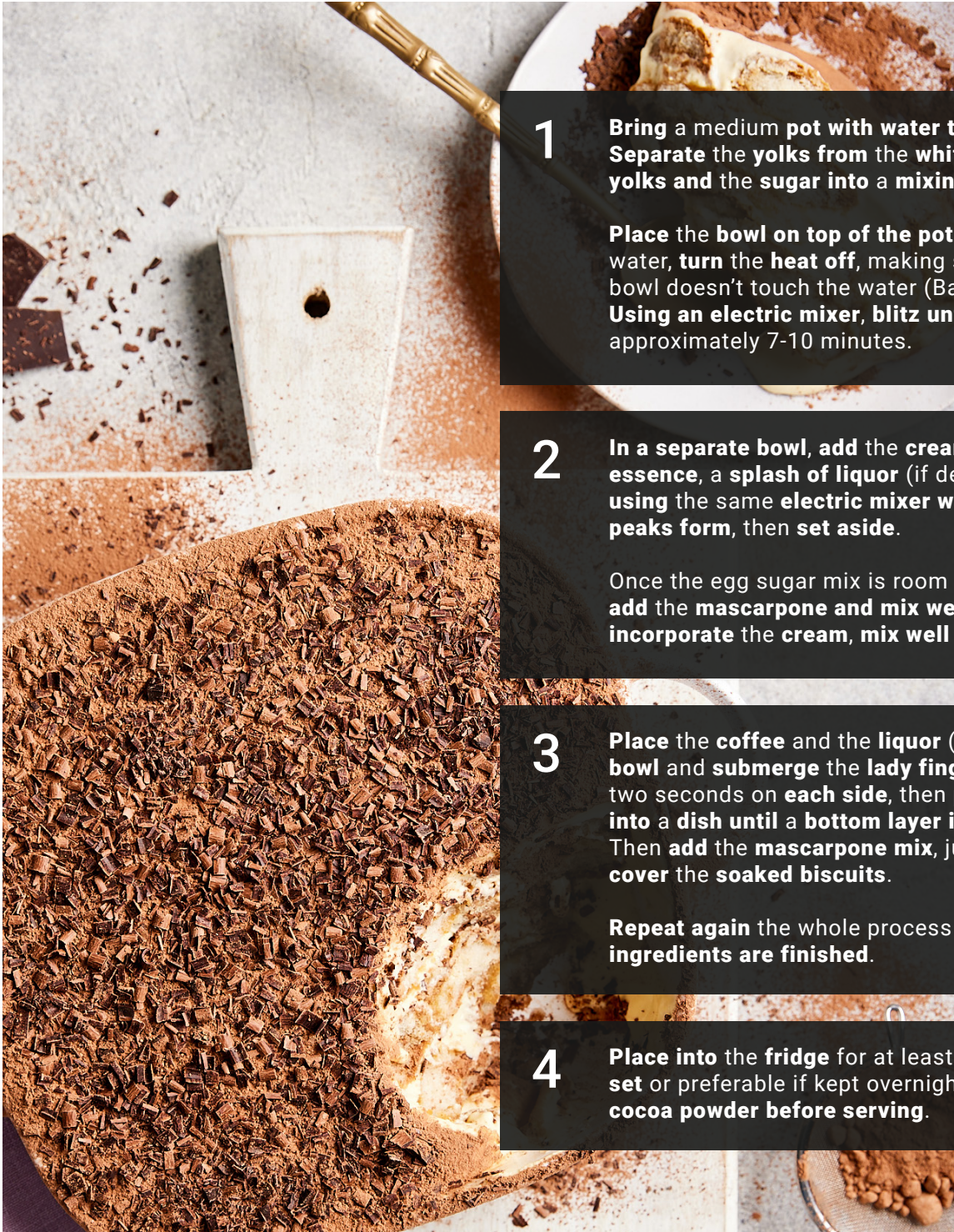
INGREDIENTS:

- > 350g Lady Fingers Cookies
- > 250g Mascarpone
- > 500ml Thickened Cream
- > 6 Egg Yolks
- > 200g Sugar
- > 3 Tbsp Cocoa Powder
- > 100g 70% Dark Chocolate

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 250ml Black Coffee
- > ½ Tsp Vanilla Essence
- > ¼ Cup Liquor (Optional)
(Marsala, Kahlua, Rum, etc)

METHOD – GET COOKING!



1 Bring a medium pot with water to the boil. Separate the yolks from the whites, place the yolks and the sugar into a mixing bowl.

Place the bowl on top of the pot with boiling water, turn the heat off, making sure the bowl doesn't touch the water (Bain Marie). Using an electric mixer, blitz until pale for approximately 7-10 minutes.

2 In a separate bowl, add the cream, vanilla essence, a splash of liquor (if desired) and using the same electric mixer whisk until soft peaks form, then set aside.

Once the egg sugar mix is room temperature, add the mascarpone and mix well. Then incorporate the cream, mix well and set aside.

3 Place the coffee and the liquor (if using) into a bowl and submerge the lady fingers for about two seconds on each side, then place straight into a dish until a bottom layer is formed. Then add the mascarpone mix, just enough to cover the soaked biscuits.

Repeat again the whole process until all ingredients are finished.

4 Place into the fridge for at least 6 hours until set or preferable if kept overnight. Dust with cocoa powder before serving.

ABOUT YOUR LEFTOVER INGREDIENTS...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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