

# Tiramisu



SERVES



PREP TIME



COOK TIME



MEDIUM



SPRING FORM  
CAKE TIN



WHISK



ROTARY  
SLICER/GRATER

## INGREDIENTS:

- 4 eggs
- 115g caster sugar
- 100g plain flour
- 15g cornflour
- 25g butter, melted

## FOR THE FILLING

- 115g plain chocolate
- 150ml strong black coffee
- 100ml coffee liqueur
- 300ml double cream
- 1/2 tsp vanilla essence
- 50g caster sugar
- 3 x 250g cartons mascarpone cheese
- chocolate shavings or grated
- chocolate to decorate
- cocoa powder for dusting

## METHOD:

- Preheat the oven to 180°C. Grease and base line a 22cm spring-form cake tin.
- Fit the whisk and place the eggs and sugar in the bowl. Whisk until pale, thick and creamy. The mixture should be thick enough to hold a trail when the whisk is pulled from the surface.
- Sieve the flour and corn flour together and lightly fold in half using a metal spoon. Fold in half the melted butter, then repeat with the remaining flour and butter.
- Pour into the tin and bake for 20-25 minutes or until golden. Turn out and leave to cool overnight, if time allows.
- Fit the rotary slicer/grater and grate the plain chocolate. Mix the coffee and liqueur together and cut the cake into three layers.
- Line the base and sides of the cake tin. Place one sponge layer on the base and sprinkle over a third of the coffee liqueur mix.
- Using the whisk, whip the cream, vanilla and sugar together until it forms soft peaks. Fold into the cheese. Reserve 60ml of this cheese mixture.
- Spread a third of the mix over the sponge and sprinkle over half the chocolate. Top with another layer of sponge and drizzle over half of the remaining coffee liqueur mix.
- Top with half the remaining cheese mixture and all the chocolate. Finally, top with the last sponge and press down lightly. Finish with a final layer of cheese mixture.
- Chill for 2 hours.
- Release from the tin and place on a serving plate. Spread the reserved cheese mixture around the edges, sprinkle with chocolate, dust with cocoa and serve.