

# TIRAMISU

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Categories: Desserts, World Recipes

Custard, Dessert

Occasions: Desserts



## INGREDIENTS

- 4 eggs, separated
- ½ cup castor sugar
- 500g mascarpone
- ¾ cup strong black coffee
- ¾ cup Marsala wine
- ½ pack (250g) sponge fingers
- Cocoa for dusting
- ½ punnet strawberries, washed and green part removed
- ½ punnet raspberries, washed
- ½ punnet blueberries, washed

## METHOD

Place saucepan half filled with water onto the stove and bring to a simmer.

Combine egg yolks and sugar in a heatproof bowl, sit the bowl on top of the saucepan and whisk until fluffy.

Add 1/3 cup Marsala wine, continue to whisk until the mixture forms a ribbon (about ten minutes).

Remove the bowl, and set aside to cool.

Gently fold the mascarpone into the cooled egg mixture.

In a separate bowl, whisk the egg whites into soft peaks and gently fold through the egg and mascarpone mixture.

Place coffee and remaining Marsala into a bowl. Briefly dip the biscuits into the coffee mix and lay them into a trifle dish, then layer with the mascarpone mix. Top with another layer of soaked biscuit and so on, finishing with a layer of mascarpone mix.

Refrigerate for at least two hours, or overnight.

Before serving, dust with cocoa powder and garnish with fresh berries.