

# TIRAMISU

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**Preparation:** 20 minutes    **£:** 0.90/portion    **Serves:** 8    **Difficulty:** Easy

## INGREDIENTS

250 grs mascarpone  
300 ml double cream  
80 grs icing sugar  
175 grs ladyfingers  
1 double shot of extra strong coffee  
2 tablespoons Marsala (or whiskey cream)  
Unsweetened cacao

## EQUIPMENT

2 mixing bowls  
1 whisk  
1 loaf tin



## METHOD

In a mixing bowl whisk sugar, double cream, mascarpone and half of the Marsala.

Whisk fast to thicken.

The mixture should be a little softer than the consistency of mayonnaise.

In the other mixing bowl combine the 2 shots of coffee with 250 ml of water.

Dip the ladyfingers, a few at a time, soaking them heavenly. Layer these into your dish. Spread over half of the mascarpone mixture and repeat the same operation again to create a second layer.

Cover and chill for a few hours.

Dust with the unsweetened cacao and serve.



### NOTES

You will find the mixture more homogeneous by using icing sugar instead of caster sugar. Must be eaten within 2 days, it should be easy as this Tiramisu is smooth and creamy. A delight!