

## Tiramisu

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### Ingredients

100g double whipping cream  
200g mascarpone cheese  
60g icing sugar  
30g dark chocolate chunks (optional)  
1 teaspoon vanilla extract  
1 tablespoon marsala wine or rum to taste

100ml coffee  
30ml marsala wine or rum  
150g savoiardi biscuits  
Chocolate shavings or cocoa powder



Prep Time: 15 mins  
Serves: 6

### Method

Fold the icing sugar into the mascarpone and flavour it by adding the vanilla, marsala and chocolate chunks.

Beat the cream until soft peaks form; do not over beat or the final mixture will be too stiff. It is better to beat the cream by hand with a whisk than with the mixer.

Fold the cream into the mascarpone/icing sugar mixture until well incorporated and refrigerate if not using immediately.

If you have an Italian coffee maker, use it to brew the coffee, otherwise instant coffee can also be used. Mix the cooled coffee with the marsala/rum; it is not necessary to add any sugar, but you can add up to 1 tablespoon if you think the coffee is too bitter for your taste.

Pour the coffee and rum mixture in a shallow dish and quickly dip some savoiardi biscuits into it, until just soaked through. Place one layer of savoiardi in a rectangular serving dish and cover with one third of the mascarpone cream. Proceed with another two layers, ending with the cream.

Dust with the chocolate shavings or cocoa powder. Chill for 2 hours before serving.

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