

Tiramisu

Ingredients

- Double cream 300ml
- Mascarpone cheese 300g
- Caster sugar 4 tbsp
- Sponge fingers
- Coffee powder 3 tbsp
- Hot water 1 1/2 cup
- Cocoa powder 1 tsp (optional)
- Chocolate chips (optional)



Method

1. Whip the mascarpone cheese with an electric whisk.
2. Slowly start adding the double cream, and the sugar and continue whipping till light and fluffy.
3. Make some coffee.
4. Dip the sponge fingers in the coffee and lay them out on a tray so that the whole surface is covered.
5. Add a layer of the cream mixture and repeat process.
6. Sprinkle with chocolate chips and cocoa powder.