

Tiramisu

Ingredients

- 100ml double cream
- $\frac{1}{4}$ cup mascarpone
- 3 tbsp. golden caster sugar
- 12 sponge fingers
- 10g dark chocolate
- 150ml coffee, made with 1 tbsp. coffee granules and 150ml boiling water

Method

1. Put the double cream, mascarpone and golden caster sugar in a large bowl.
2. Whisk until the cream and mascarpone have completely combined and **have the consistency of thickly whipped cream.**
3. Pour the coffee into a shallow dish. Dip in a few of the sponge fingers at a time, turning for a few seconds until they are nicely soaked, but not soggy.
4. Layer these in a dish until you've used half the sponge fingers, then spread over half of the creamy mixture.
5. Then repeat the layers, finishing with the creamy layer.
6. Grate the dark chocolate over the top.
7. Cover and chill for a few hours.
8. Serve chilled