

TIRAMISU

by Sarah Goddard-Jones of Wine-Dark Sea

2017 Runner-up: Dessert Course

Ingredients (serves 4-6)

1/2 cup of strong espresso
coffee

1/4 cup of Bundaberg salted
caramel royal liqueur

1/4 cup Crème de Cacao

10 sponge fingers

1 cup mascarpone

1 cup thickened cream

3 table spoons icing sugar

Grated peel of one mandarin



Method

Whisk cream, mandarin rind, mascarpone and sugar until light and creamy. Refrigerate while next steps are taken.

Combine coffee and liqueurs in a small jug. Place one layer of sponge biscuits in the bowl you will use for tiramisu (you can make individual tiramisu in glasses just alter quantities accordingly). Pour a little of liqueurs over the sponge until absorbed. Put a layer of cream mix on top, then another layer of sponge biscuit again soaked in liqueurs, finishing with a layer of cream.

Refrigerate until serving. Before serving, dust with chocolate curls or cocoa powder.