

Tiramisu by Luca Ciano-Chef

Ingredients

- 3 free range eggs, separated
- 1/4 cup caster sugar
- 250 g mascarpone
- 1 Tbls Marsala or Tia Maria
- 3/4 cups warm espresso or strong coffee
- 1 large savoiardi biscuits or sponge fingers

Method

Assemble Delicake cake ware, base and sleeve

Using an electric mixer, beat egg yolks and sugar until thick and pale.

Using a large spoon, fold through mascarpone.

Whisk eggwhites until firm peaks form. Carefully fold into mascarpone in three batches.

Add Marsala to warm espresso. Quickly dip half of sponge fingers, one at a time, in coffee mixture. Place in base of a Delicake

Cover with 1/3 of mascarpone mixture.

Repeat layers twice more, finishing with mascarpone.

Refrigerate for 4 hrs or overnight to set.

Dust with cocoa just before serving.

Remove the Delicake sleeve upwards slowly, cut and serve.

Re-assemble, by putting the sleeve and lid on to store in the fridge.