

## Adults Tiramisu

### **Ingredients**

One large pack sponge finger/Savoirdi biscuits

600ml cream

2 tubs-500gram mascarpone cheese

120g icing sugar sifted

2 cups hot water

1/3 cup coffee—for coffee mixture

¼ cup sugar- for coffee mixture

1/3 cup Tia Maria- for coffee mixture

Coco powder for decorating

### **Method: Using Delicake Cake Ware**

Assemble Delicake base & sleeve.

Make coffee mixture in a bowl, add water, coffee, sugar & Tia Mia and stir.

Sift the icing sugar on the mascarpone cheese and combine, blend the cream on high speed then fold with the cheese

Start to assemble by soaking the biscuits in coffee bowl mixture and placing them together.

Pour half the cream mixture on top & repeat layer

Place the lid on top & refrigerate till set.

Just before serving, sprinkle coco powder on top.

Remove the lid and sleeve from the base and serve immediately

Place sleeve & lid to store in fridge.