



**Forum: International Dishes**

**Topic: recipes to share**

**Subject: Re: recipes to share**

Posted by: Annie

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Here is an easy dessert that comes out right every time, and so easy to make.

Tiramisu :

250g mascarpone cheese 300 ml. carton thickened cream 3 eggs, separated 3 tablespoons caster sugar 3/4 cup Marsala 1/3 cup strong black coffee 250g pkt. sponge fingers 1 tablespoon cocoa Beat mascarpone cheese and cream together until thick. Add egg yolks and 2 tablespoons of the caster sugar and beat again until pale in colour. Whisk the egg whites until soft peaks form. Add the remaining sugar and beat until stiff. Fold lightly into the mascarpone mixture and set aside. Combine Marsala and the coffee. Dip sponge fingers into the coffee mixture one at a time, until wet but not soggy. Arrange a layer in the base of a large glass bowl. Cover the sponge finger layer with some of the mascarpone mixture. Continue dipping and then layering sponge fingers with mascarpone mixture, ending with mascarpone on top. Sprinkle cocoa over the top. Chill over night.