

ITALIAN TIRAMISU

- **PREPARATION** : 25 minutes
- **SERVES** : 6

INGREDIENTS

- 568 ml cream
- 250 g mascarpone
- 5 tbsp golden sugar
- 300 ml strong coffee (in boiling water)
- 175 g sponge fingers
- 2 tbsp cocoa powder



PREPARATION

1. **Put the cream, mascarpone and sugar in a large bowl. Whisk** until the cream and mascarpone have completely combined and have the consistency of thickly whipped cream.
2. **Get your serving dish ready.** Put the coffee into a shallow dish and dip in a few sponge fingers at a time, turning for a few seconds until they are nicely soaked, but not soggy. Layer these into your dish, then spread over half of the creamy mixture.
3. **Cover and chill for a few hours or overnight.** It can now kept in the fridge for up to 2 days.
4. **Dust with cocoa powder JUST BEFORE** serving.
5. Enjoy ! +++