

# Tiramisu

## Ingredients

250g Mascarpone or Philadelphia cheese  
1 teaspoon vanilla essence  
150ml strong cold coffee or hot chocolate  
150ml double cream  
4 tablespoons icing sugar  
16 lady fingers/ sponge fingers  
50g dark chocolate  
Teaspoon cocoa



## Equipment

Electric whisk or balloon whisk, teaspoon, tablespoon, large mixing bowl, small mixing bowl, grater, wooden spoon

## Method

1. In a small mixing bowl beat the cream cheese, vanilla essence and 50ml of cold coffee or cold drinking chocolate with a wooden spoon.
2. In a large mixing bowl whisk the double cream and icing sugar until firm using a electric whisk or balloon whisk.
3. Fold the cream cheese into the double cream and gently combine with a tablespoon.
4. Clean the small mixing bowl and add the remaining coffee or cold drinking chocolate to the clean bowl.
5. Take one sponge finger and dip it into the coffee/hot chocolate.
6. Line your dish/container with the soaked fingers.
7. Spoon the cheese mix on the top neatly with the tablespoon
8. Sprinkle over the cocoa and grate the chocolate evenly over the top.
9. Place in the fridge with named lid or clingfilm.