



NUTTY TIRAMISU

Prep: 30 mins + 4 hours resting – Serves 6 – Easy

150ml coffee, sweetened with 1 tbsp sugar
2 eggs
1 tbsp vanilla sugar
70g sugar
250g mascarpone
200ml cream
80ml walnut liqueur
175g sponge finger biscuits
cocoa powder, for dusting

For the walnut brittle:

60g sugar
60g walnuts

Start by making the coffee, add the tablespoon of sugar and leave to cool.

Separate the eggs. Beat the egg whites until stiff. In a large mixing bowl, beat the egg yolk with the vanilla sugar and sugar. Add the mascarpone and beat again.

Add the stiff egg whites to the mascarpone cream, but don't mix yet.

Pour the whipping cream into the bowl used for the egg whites, whisk until stiff. Fold the whipped cream and the stiff egg whites into the mascarpone cream.

Mix the coffee with the walnut schnapps and pour into a deep plate.

Dip half of the finger biscuits in the coffee so that they soak up the liquid. Arrange them side-by-side at the base of a large dessert bowl. Spread half the mascarpone cream over the biscuits, then top with another layer of coffee-soaked biscuits and finish with a final layer of mascarpone cream.

Cover the dessert bowl with cling film and refrigerate for at least 4 hours, so the flavours can infuse.

Meanwhile, make the walnut brittle. Heat the sugar in a frying pan and melt. Leave the sugar bubbling until the caramel starts to turn light golden. Add the walnuts and stir so all the walnuts are covered in caramel. Pour the brittle onto a plate lined with a sheet of baking paper and leave to cool.

Once cool, fold the baking paper containing the walnuts into a little parcel and bash them to smaller pieces using a pestle, rolling pin or heavy object. Transfer the brittle to a plate and set aside.

Before serving, dust the tiramisu with cocoa powder and sprinkle with the walnut brittle.

Serve with a small glass of walnut liqueur.

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