



# GENNARO'S AUTHENTIC TIRAMISU

*The perfect Tiramisu, so easy, so simple yet delicious!*

Prep time 15 minutes | Serves 6

250g mascarpone

½ teaspoon vanilla extract

60g sugar

1 Clarence Court Egg, separated

A squeeze of lemon

350ml espresso coffee

100ml coffee liqueur (eg. Kahlua)

200g savoiardi biscuits

Cocoa powder

Grated dark chocolate

In a large bowl begin by combining your Espresso and Kahlua and set aside. In a separate bowl, whisk mascarpone, cream, egg yolk, sugar and vanilla seeds together until all well mixed. Set aside.

Whisk the egg white with a squeeze of lemon, until light and fluffy. Fold into the mascarpone mix.

Dip the biscuits in the coffee mix and line the dish, pour over the creamy mixture and spread evenly all over. Dust with cocoa powder, and generously grate dark chocolate on top. Can be eaten immediately or stored in the fridge until required.



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