

Frozen Tiramisu Slice

Ingredients

- 400g light vanilla Fruche
- 250g La Casa Del Formaggio Reduced Fat Ricotta, drained
- 55g caster sugar
- 1 vanilla bean, split
- 500ml boiling water
- 2 tbsps espresso coffee granules
- 80mls marsala
- 300g savoiardi sponge fingers
- 25g grated dark chocolate

Directions

1. Combine fruche, ricotta, sugar and vanilla bean seeds in a large bowl of electric mixer and beat until sugar dissolves. In another small bowl, combine water, coffee and marsala.
2. Dip one sponge finger at a time into the coffee mixture and place in single layer in a loaf pan (25cm x 15cm).
3. Spread half the fruche and ricotta mixture over the top. Layer again with dipped sponge fingers and mixture, finishing with ricotta and fruche mix – smooth over top.
4. Sprinkle with grated chocolate, cover with plastic wrap and freeze at least 3-4 hours.