Mascarpone Tiramisu

Ingredients

- 500g Savoiardi Sponge Finger Biscuits
- 500g La Casa Del Formaggio Mascarpone Cheese
- 2 eggs separated
- 3 cups Espresso coffee
- Liqueur to taste
- Grated chocolate to decorate

Directions

1. Combine mascarpone and egg yolks. Whisk egg whites and fold into mascarpone mixture. Do not over-beat as it will curdle.

2. Mix coffee and liqueur together and dip sponge fingers.

3. Put one layer of sponge fingers into a shallow dish that is suitable for serving.Then top with a layer of the mascarpone mixture and grated chocolate.

4. Repeat with sponge fingers, mascarpone and chocolate. It is best made the day before but refrigerate at least 3 hours before serving. It will keep for up to 1 week – refrigerated. The most popular liqueurs to use are Kahlua, Sambucca, Tia Maria or Peppermint Essence.

Serves 4.