

Christmassy Tiramisu

by Françoise La Prune

serves	level	prep time	cooling time
4 (2dl/6.8oz glasses)	easy	30 min	6 hours / overnight

Tiramisu appears on the menu card of every Italian restaurant. When it is done well, it is one of the World's great desserts. I have added a Christmas twist to this classic by using crunchy speculoos spread - a biscuit spiced with seasonal flavours.



Ingredients

- 2 **fresh eggs** - preferably organic
- pinch of **salt**
- 2tbsp **sugar**
- 250g / 8.8oz **mascarpone**
- 1/4 **lemon** - zest
- 3 drops **vanilla extract**
- 100ml/3.4oz **espresso** - cold
- 1tbsp **Amaretto**
- 12-16 **sugar coated sponge fingers**
- if you use without sugar coating, add 1/2-1tbsp sugar above
- 8-10tsp **Lotus Spread** - Crunchy Caramelised Biscuit Spread / Speculoos Crunchy
- 1-2tbsp **dark cocoa powder**

Instructions

1. Separate the eggs into 2 bowls. Beat the egg white with the salt until texture like a shaving foam (*egg white shouldn't move when you turn the bowl upside down*).
2. Add the sugar to the egg yolk, beat until light in color and fluffy (*when you take the beater out, ribbons should fall down and remain on the surface for some time*).
3. Add the mascarpone continuously to the egg yolk mixture until well mixed (*there should be no clumps*).
4. Fold the egg whites carefully into the cream with a spatula. Add the lemon zest and vanilla extract.
5. Pour the Amaretto and the cold espresso into a deep dish.
6. Take 4 glasses. Dip 1-2 sponge fingers in the coffee mixture and put them in the bottom of each glass (*I like them well soaked*).
7. Put a layer of Lotus Spread (*1-1.5tsp*) on the sponge finger layer of each glass (*you might need to use slightly wet fingers to make this layer*).
8. Add a layer of cream to each glass (*1.5-2tbsp*).
9. Repeat the procedure. In total you want 2 layers, ending with the cream.
10. Put the glasses in the fridge for at least 6 hours, better overnight.
11. Before serving, take out the tiramisu and sprinkle the cocoa powder with a fine sieve on the 4 glasses.
12. Enjoy!



Tips / Variations:

- You could exchange the sponge fingers and the Lotus Spread with Lotus Caramelised Biscuits or Speculoos - this will make the whole slightly heavier.
- Do not include Amaretto if you serve to children.
- You can exchange the Amaretto with Marsala wine or a mixture of rum and sugar.