PREP: 30 min + chilling
COOK:
SERVES: 8-10

Queen's Classic Tiramisu

The intensity of Queen Rum and Coffee Essences combined with heavenly Vanilla Bean Paste make this classic tiramisu a flavour powerhouse and best of all - it's no bake!

Ingredients

Soak

1 cup (250ml) water
2 tbsp Coffee
1/2 cup (125ml) brandy

Marscapone

3 large egg yolks
2 tsp Queen Vanilla Bean Paste
1/2 cup (110g) caster sugar
500g mascarpone

Assembly

250g sponge finger biscuits

Method - Soak

STEP 1

Combine water, Coffee Essence, brandy and caster sugar in a shallow bowl and stir until sugar is dissolved.

Method - Marscapone

STEP 1

In another bowl, beat egg yolks with caster sugar adding in mascarpone and vanilla bean paste gradually until well blended and smooth.

Method - Assembly

STEP 1

Dip each sponge finger in the coffee mixture and arrange half of the sponge fingers in a layer in the base of a serving dish approximately 25x30cm, or in a radial pattern in the bottom of a large bowl.

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Ingredients

100g dark chocolate, grated or shaved

Method - Assembly

STEP 2

Cover sponge fingers with half of the mascarpone mixture and sprinkle with half of the chocolate. Repeat layering with the remaining sponge fingers and mascarpone mixture. Sprinkle remaining chocolate on top. Refrigerate for 4 hours.

STEP 3

Serve with cream and dust with cocoa. Best enjoyed within 24 hours of preparing.

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