

Ingredients Serves 4

Double shot espresso + 1 espresso cup of water, brandy 1 shot (optional)

Savoy Biscuits (sponge fingers), enough to cover the base of a flat bottomed dish. 12 x 20 cm is ideal

2 eggs

50 gms sugar

250 gms Mascapone

Tiny pinch of salt



Taste no evil, see no evil, smell no evil



Tiramisu

Pick me up pudding

Method

Dip the biscuits in the espresso and water mix (add ½ alcohol, if you like)

Arrange the biscuits in the bottom of a flat bottomed dish

Separate the eggs. Whisk together the egg yolks and sugar until they turn pale. Whisk the mascapone in, add the rest of the alcohol (optional).

Add pinch of salt to the egg whites and whisk until they stand up in peaks.

Gently fold into egg yolk mixture using a metal spoon and mixing top to bottom

Pour the mixture over the biscuits and chill until set

Use a fine sieve to cover the pudding with cocoa powder. Serve and enjoy



Oi, where's my pudding?

