

Tiramasu Layer Cake

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Tiramasu Layer Cake

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Everybody loves tiramisu. This recipe soaks the savoiardi biscuits in coffee and sweet sherry. The sweet sherry is what makes it.

Mascarpone gelato

- 120g caster (superfine) sugar
- 50g dextrose
- 15g skim milk powder
- 3g carob bean powder
- 485ml milk
- 125ml pouring (single/light) cream
- 25g filtered water
- 25g egg yolk
- 150g mascarpone

Tiramisu layer cake

- 500 ml freshly brewed espresso coffee
- 500ml sweet sherry

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- 200g savoiardi (lady fingers)
- 100g dark chocolate (70% cocoa solids)

To make the mascarpone gelato, put the sugar, dextrose and skim milk powder in a bowl and mix to combine. Put the carob bean powder in a separate bowl. Add 2 tablespoons of the sugar mixture and mix together well.

Add the milk, cream, water and egg yolk to a large heavy-based saucepan over a medium heat and whisk to combine. Whisk in the carob bean powder mixture and continue to heat, whisking in the sugar mixture as you go, until it hits 85°C.

Remove the pan from the heat, add the mascarpone and blend with a hand-held blender until smooth, then pour into a suitable lidded container and leave to cool in the freezer for 1 hour, or until the mixture drops to 4°C. Turn on your gelato maker so it begins the freezing process.

Pour the mixture into your gelato maker. Once the mixture reaches -4°C or is the consistency of soft-serve ice cream (this should take about 30-45 minutes), detach the canister or scoop the gelato into a pre-cooled lidded container. Place the gelato in a freezer for 30 minutes to harden further.

To make the tiramisu layer cake, pour the freshly brewed coffee into a bowl together with the sherry and leave to chill for 1 hour, or until the mixture drops to 4°C.

Place 6 scoops of gelato onto a pre-cooled 29 x 20 cm (11 ½ x 8 in) shallow glass tray and spread it with a palette knife to form an even layer.

Place the chilled coffee and sherry mixture in a shallow bowl. Submerge the savoiardi biscuits briefly in the liquid, then layer them side by side on top of the gelato to cover completely, being careful not to leave any gaps.

Grate a layer of chocolate over the biscuits. Repeat the layers again, adding scoops of the remaining gelato on top to finish. If you like, use a spoon to mess up the top layer of gelato to make peaks, then transfer to the freezer and leave for at least 1 hour to harden.

When ready to serve, remove from the freezer and grate over a final layer of chocolate to finish, if you like.

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