

living on the coast recipe cards- Tiramisu



Ingredients

600ml double cream
50ml Marsala
Packet of sponge finger biscuits
300gm Mascarpone cheese
2 cups of espresso coffee
6 egg yolks
100gm sugar

Method

Over a hot water bath, cream together egg yolks & sugar until light in colour & sugar has dissolved.
Add Marsala & place in the fridge to cool.

Whip cream to stiff peaks and fold in Mascarpone.
Fold cream mixture into egg & sugar mix (Zabione).
Foil line a baking dish and layer with sponge fingers that have been soaked in the coffee. Once one layer has been completed pour half of the cream mixture over sponge fingers. Place a second layer of sponge fingers on top & pour remaining cream mixture on top of that.
Dust with cocoa powder & put in the fridge to set. Enjoy.



throughout series one and two we have been travelling to locations on the coast cooking up some great dishes. Adam has been showing you some of his favourites from the trevi fountains award winning menu.

Our cooking segment is proudly sponsored by the trevi fountain restaurant. you can visit www.trevifountain.com.au or ph adam 02 44230285 in business hours if you require any advice tips or make a booking for dinner next time you are in the shoalhaven