

TIRAMISU

Yield: 9 servings

COFFEE SYRUP

300g	Espresso Coffee
80g	White Sugar
1 tbsp	Grand Marnier
1 tbsp	Jumping Goat Coffee Vodka Liquor

FILLING

4	Egg Yolks, room temp
80g	White Sugar
1 tsp	Vanilla Extract
2 tbsp	Grand Marnier
2 tbsp	Jumping Goat Coffee Vodka Liquor (or liquor of choice)
250g	35% Whipping Cream
250g	Mascarpone Cheese
20 – 30	Ladyfinger Biscuits
+	Cocoa, sifted (garnish)



METHOD

First make the coffee syrup. Place the hot coffee, sugar and two liquors in a small bowl and whisk until the sugar is dissolved, then set aside.

To make the filling, first prepare a bain marie (pot of simmering water over low heat). Place the egg yolks and sugar in a bowl and whisk continually over the bain marie for 5-7 minutes until the mixture is thick and foamy.

In the bowl of a stand mixer, whisk the mascarpone to soft and creamy consistency and set aside. Remove from the bowl and set aside. In the same bowl, add the cream and whisk to stiff peaks. Place the mascarpone into the cream and mix together. Add the egg mixture and mix on low speed. Add the two liquors and mix until just combined.

To assemble, dip the sponge fingers in the coffee mixture and place a layer of biscuits at the base of the glass or dish. Spoon a layer of cream filling over the top. Place another layer of biscuits over the cream and then another layer of cream. Repeat with a third layer. Chill the tiramisu in the fridge for a minimum of 6 hours to set, ideally overnight.

Just before serving, garnish the top with sifted cocoa.