



Coppa di Mascarpone

This simple dessert was a fixture on Italian restaurant menus in the '70s and '80s but seems to have fallen from favour now, replaced I suspect by the more complex tiramisu. While tiramisu is an excellent dessert in its own right, this simpler version is a great quick standby, especially if you have half a tub of mascarpone leftover from another dish. Skip the alcohol if you prefer or use any liqueur or spirit you like - a lot of Italian recipes use rum, I love the almondy notes of Disaronno amaretto liqueur. If you leave the coppa to set overnight, the alcohol often separates to the bottom of the glass adding a nice surprise when you dig in. Feel free to serve another nip alongside, just for good measure.

Serves 2

METHOD

1. Whisk egg whites until firm, but not too stiff. Set aside.
2. Whisk egg yolks and sugar until pale, glossy and thick.
3. Whisk in liqueur and mascarpone.
4. Fold in egg whites until just well combined.
5. Divide between 2 glasses.
6. Cover and refrigerate for a couple of hours, or overnight.
7. Serve plain, garnished with grated chocolate or with a crisp sweet biscuit alongside.

INGREDIENTS

- 2 eggs, separated
- ¼ cup castor sugar
- 30ml liqueur
- 175g mascarpone