



Mandarin Tiramisu

Try this twist on a favourite Italian dessert. I doubt you'll taste mandarin tiramisu in Venice – but it's really good! Freeze-dried mandarins are available online and from specialty grocers and add a fabulous tang to this tiramisu. Add them just before serving for maximum crunch, though leftover tiramisu is still tangy and delicious for days afterwards. Mandarin Napoleon is a Cognac-based mandarin liqueur available from good liqueur stores (you may need to order it); substitute Cointreau if necessary.

Serves 8



INGREDIENTS

- 3 eggs, separated
- 150g icing sugar (5½oz)
- 250g mascarpone (8¾oz)
- 200ml strong espresso coffee (about 6 single shots)
- 150ml Mandarin Napoleon liqueur (about ⅔ cup)
- 200g Savoiardi biscuits (7oz/about 24 pieces)
- 60g freeze dried mandarin pieces (2oz)

METHOD

1. Using an electric mixer, whisk egg whites with half the sugar until firm peaks form. Remove from bowl and set aside (unless you have two bowls for the mixer).
2. Using the electric mixer, whisk egg yolks with remaining sugar until very pale and creamy.
3. Stir mascarpone to loosen it up, then fold it into the yolk mixture.
4. Fold egg whites into this mixture and set aside.
5. Combine coffee and liqueur in a wide, shallow bowl.
6. Dip half the biscuits into half the coffee mixture, so that they absorb it but aren't soaked through, and arrange them in a single layer in a serving dish.
7. Top with half the mascarpone mixture.
8. Dip remaining biscuits into remaining coffee mixture and arrange them in the dish. Drizzle any remaining coffee mixture over them.
9. Top with remaining mascarpone mixture.
10. Cover and refrigerate for at least 3 hours, preferably overnight.
11. When ready to serve, crumble mandarin pieces over the top.