



## Raspberry Tiramisu

While I'm a bit of a purist when it comes to most recipes, I can't resist this raspberry tiramisu! A take on one of Italy's favourite desserts, it combines creamy mascarpone with a double hit of 'pick-me-up' coffee and the wonderful vibrant tang of freeze-dried raspberries.

**Serves 8**

### INGREDIENTS

- 3 eggs, separated
- 150g icing sugar (5 $\frac{1}{3}$ oz)
- 250g mascarpone (8 $\frac{3}{4}$ oz)
- 200ml strong espresso coffee (about 6 single shots)
- 150ml coffee liqueur (about  $\frac{2}{3}$  cup)
- 200g Savoiardi biscuits (7oz/about 24 pieces)
- 30g freeze dried raspberries (1oz)

### METHOD

1. Using an electric mixer, whisk egg whites with about 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 the coffee mixture, so that they absorb it but aren't soaked through, and arrange them in a single layer in a serving dish that's about 26 x 21cm and 4–5cm deep (10" x 8 $\frac{1}{2}$ " and 1 $\frac{1}{2}$ –2" deep).
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 raspberries over the top.

