



Cherrymisu

In this tiramisu without coffee, the 'pick me up' comes from a hearty slosh of kirsch and the complex sweet-sour flavour of amarene cherries and their syrup.

Serves 8



INGREDIENTS

- 3 eggs, separated
- 100g icing sugar (3½oz)
- 375g mascarpone (13oz)
- ½ cup kirsch (125ml)
- ¾ cup syrup from amarene cherries (180ml)
- ¼ cup hot water (60ml)
- 200g Savoiardi biscuits (7oz/about 24)
- 24 amarene cherries (half a 600g/1lb 5oz jar)
- 20g dark chocolate

METHOD

1. Whisk egg whites with half the sugar until firm peaks form. Set aside.
2. Whisk egg yolks with remaining sugar until pale and creamy.
3. Stir mascarpone to loosen it up, then add it to the yolk mixture and whisk just until smooth.
4. Fold egg white mixture into this mixture and set aside.
5. Place kirsch, cherry syrup and hot water in a wide shallow bowl and stir to combine well.
6. Dip half the biscuits into about half the kirsch 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 8½" and 1½–2" deep).
7. Distribute the cherries evenly across the dish, pressing them down gently into gaps between the biscuits.
8. Top with half the mascarpone mixture.
9. Dip remaining biscuits into remaining kirsch mixture and arrange them on top. Drizzle any remaining kirsch mixture over the top.
10. Top with remaining mascarpone mixture.
11. Cover and refrigerate for at least 3 hours, preferably overnight.
12. Just before serving, grate chocolate over the top.