



Truffled Tiramisu

It's not essential, but if you store your eggs in a sealed jar with your truffle for a few days before making this tiramisu, the truffle aroma will permeate the shells – so you'll have truffled eggs to amp up the truffle aroma and flavour. I use crumbled hazelnut praline as a garnish, but dust your truffled tiramisu with cocoa powder or grated chocolate if you prefer it less sweet.

Serves 6



INGREDIENTS

- 2 eggs, separated
- 75g icing sugar (2½oz)
- 200g mascarpone (7oz)
- 15g black truffle (½oz)
- 100ml strong espresso coffee (about 3 single shots)
- 80ml PX Sherry (⅓ cup)
- 100g Savoiardi biscuits (3½oz/about 12)
- ½-1 cup Hazelnut Praline (recipe on website or see note above)

METHOD

1. Whisk egg whites with half the sugar until firm peaks form. Set aside.
2. Beat egg yolks with remaining sugar until pale and creamy.
3. Stir mascarpone to loosen it up, then fold it into the yolk mixture.
4. Add egg white mixture to this mixture, grate in the truffle and fold it through. Set aside.
5. Combine coffee and Sherry.
6. Dip half the biscuits into half the coffee mixture, so 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.
9. Top with remaining mascarpone mixture.
10. Cover and refrigerate for at least 3 hours, preferably overnight.
11. Just before serving, sprinkle praline evenly over the top.