

# *The Traveling Kitchen*

## **TIRAMISU**

Serves 6

*550ml double cream*

*250g marscapone*

*1/3 cup Marsala*

*5 tablespoons of caster sugar*

*300ml espresso, cooled*

*175g pack of sponge fingers*

*25g dark chocolate*

*2 teaspoons of cocoa powder*

- Put the cream and marscapone in a bowl and whisk together until combined, with no lumps. Mix in the Marsala and sugar.
- Put the espresso in shallow dish and soak the sponge fingers. You want them to be moist but not soggy.
- Put a layer of sponge fingers in the base of your serving dish and then cover with a layer of the cream mixture. Grate over some chocolate.
- Repeat the layers until you have used up all your ingredients, finishing with a layer of cream mixture on top.
- Cover and chill in the fridge overnight.
- Sprinkle over the last of the chocolate, dust with cocoa powder and serve.