



Tiramisu Charlotte Russe

Tiramisu has to be one of my favourite desserts. It is simple and easy to make and very rewarding. And what could be better than a simple tiramisu? That's a tiramisu Charlotte Russe.

Just one extra step of arranging a few ladyfinger biscuits around the side of a tin transforms it from an everyday classic to showstopping centrepiece. Of course, you can get a bit more fancy by dipping the top and bottom of the biscuits in chocolate, but it's not essential.

Ingredients

300g ladyfinger biscuits
150g dark chocolate (melted)
200g espresso

For the mascarpone filling

4 free range egg yolks
75g caster sugar
1.5tsp vanilla bean paste
450g mascarpone
100g double cream
Splash of Marsala (optional)

To decorate

200g cream
1tsp vanilla bean paste
2tbsp cocoa powder
Some coffee beans

Method

Dip both the ends of the lady fingers (about 200g) in chocolate and place on a baking sheet lined with baking paper. Transfer to the fridge to set. Meanwhile make the filling. Place a heatproof bowl on top of a pan of simmering water. Add the egg yolk and sugar to the bowl and whisk until you see the mixture start to thicken. It will take about a good 5-7mins.

Then, take the mixture off the heat and add marsala followed by vanilla. In a separate bowl, whisk the mascarpone and 100g of the double cream. Whisk the mascarpone mix into the egg yolks, in two or three stages, till you get a smooth mix.

Take a 7inch cake tin, or an adjustable cake ring. Line the base with baking paper or cling film. Also, line the sides with acetate – baking parchment will do. Once the chocolate is set on the lady fingers, take them out of the fridge and arrange around the side of the cake tin. Make sure that the chocolate side is facing outwards. Pour the rest of the chocolate at the base of the tin and spread evenly. Dip half of the rest of the lady fingers in espresso and arrange evenly at the base, over the chocolate. Pour half the mascarpone cream on top. Repeat, by placing the rest of the ladyfingers, dipped in espresso on top of the mascarpone. Then pour the rest of the mascarpone mix on top. Smooth the top and place in the fridge for an hour.

Whisk cream with vanilla to soft peaks. Spoon the cream into a piping bag. Cut the top of the piping bag at an angle and keep aside to be used later. Once the tiramisu is chilled, take it out of the fridge and pipe 5-6 lines of cream on top, leaving about 1.5-2cm space between the lines. At this point dust the lines with coco powder. Then pipe the rest of the cream in the spaces between two coco powder-coated cream lines. In this way, you will get some contrasting colours of piped cream. Decorate the top with some coffee beans and enjoy.