

BLACKBERRY TIRAMISU

What you need

250g mascarpone cheese
100ml heavy cream
1 punnet blackberries
150ml strong coffee
4 tsp caster sugar
2 tsp liqueur of choice, if desired
10–15 finger biscuits (Savoardi)
Cocoa powder, to finish

Yields 4–6 serves

Preparation 10 minutes

Cooking 40 minutes,
started the day before

What to do

1. Make 150ml of coffee, a little stronger than how you would drink it normally. Pour it into a wide bottomed bowl and add one teaspoon of sugar and stir well to dissolve. Put aside to cool to room temperature. Once it's cooled, add 1 tsp of liqueur.
2. Wash and macerate the blackberries in a bowl with one teaspoon of sugar and one teaspoon of liqueur, if desired. Keep in the fridge for at least 30 minutes or until the coffee mixture has cooled.
3. Whip the fresh cream and one teaspoon of sugar to soft peaks.
4. Add one teaspoon of sugar to the mascarpone cheese in a bowl. Add half of the fresh cream and mix well. Gently fold through the other half to keep the mixture fluffy and airy.
5. Break the Savoardi biscuits into half. Take two pieces, soaking just the bottom surface for a few seconds, and place them in your wine glass or dessert cup. Layer the biscuits with some of the cheese mixture, berries, cheese mixture, then a second layer of biscuits.
6. Top the dessert with a final layer of the cheese mixture and allow to sit overnight in the fridge. Just before serving, sprinkle some cocoa powder and garnish with a blackberry.

Notes

I used an espresso machine to make my coffee but instant coffee works fine as well. This is a great dessert to do in glass cups or wine glasses, because it's a little more free form and the berries are as cute as a button. This recipe is not limited to blackberries, I have made this with cherries (pitted and halved) which was divine too.