

## **Tirumisu**

Absolutely delicious - thanks John and Wendy for this recipe.

It's not just pasta for which we have to thank the Italians. Their sensational Tirumisu – literally “pick-me-up” – is one of the world's best desserts. A delicious combination of sponge layer and creamy filling, flavoured with coffee and Marsala, Tiramisu should not be missed!

### **Ingredients:**

Serves 6-8

- 397g. Can Nestle Sweetened condensed milk
- 500g (1lb 2oz) Mascarpone or full-fat cream cheese
- 45ml (3tbsp) Marsala Wine or Brandy
- 150ml (1/4pt) Cold strong black coffee
- 100g (4oz) Sponge fingers
- 15g (1/2oz) Cocoa powder

### **Method:**

In a mixing bowl beat together condensed milk and mascarpone or cream cheese.

Mix together Marsala wine or brandy with coffee in a shallow bowl.

Take one sponge finger at a time and dip it in the coffee mixture, holding it in for a few seconds but taking care not to make the biscuits soggy.

Line a trifle dish with a layer of sponge fingers. Spoon over half the creamy mixture. Sift over a generous dusting of cocoa. Repeat

Finish with a layer of cocoa, then chill well before serving.