

# TIRAMISU



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250 g tub Mascarpone

80 ml Frangelico Liqueur (I used Brandy)

80 ml sugar

250 ml cream

200 g dark chocolate (used cocoa powder)

200 g packet Boudoir biscuits

250 ml coffee

Mix together the Mascarpone, Frangelico and sugar.

Beat cream until soft peaks form and gently fold through the Mascarpone mixture.

Spoon a layer into a serving dish. Grate 1/3 of the chocolate over.

Dip some of the biscuits quickly into the coffee and arrange on top of the chocolate layer. Repeat layers ending with a layer of Mascarpone and chocolate sprinkled over.

Cover and refrigerate for at least 15 minutes or overnight.

Recipe posted by Melissa Ann Vermeulen

Photo: Melissa Ann Vermeulen