



Classic Individual Tiramisu

6 servings



Medium

up to 20 Min.



Ingredients:

For the Tiramisu:

500 g Fresh Vanilla Custard (18oz, fresh or tub of the custard)
250 ml Double Cream (10oz)
250 g Mascarpone (10oz)
about 24 g Sponge Fingers (24 sponge fingers or boudoir biscuits)
150 ml Espresso coffees (5 flo.oz, very strong espresso coffee)
45 ml Dark Rum (3 tbsp)
50 g Dr. Oetker 72% Extra Dark Chocolate (2oz, chopped)
1 Dr. Oetker Fine Dark Cocoa Powder (x1 sachet = 25g or 1 tbsp)

- 1 Pour the custard into a bowl, add the mascarpone and whisk together until smooth.
- 2 In a separate bowl whisk the cream until it forms soft peaks. Now lightly fold this into the mascarpone mixture then put the bowl to one side.
- 3 Break the biscuits in half, pour the coffee and rum into a shallow dish and dip the sponge fingers briefly into it, turning them over - they will absorb the liquid very quickly.
- 4 Now simply layer the desserts by putting 3 of the soaked sponge halves into each glass, followed by a tablespoon full of mascarpone mixture and a layer of the chopped chocolate.
- 5 Repeat the whole process, putting the 5 halves in next, followed by the mascarpone, finishing with a layer of chopped chocolate and a final dusting of Cocoa Powder. Cover the glasses with cling-film then chill in the fridge for several hours and serve straight away.

Tip from the Test Kitchen

- Courtesy of Dr. Oetker Frozen



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