TAYLOR & COLLEDGE

Almond Tiramisu



Preparation: 20 mins
Portions: 4 Portions

Ingredients

For the almond tiramisu

250 g Mascarpone (full-fat for the best consistency)
200 ml Double Cream (chilled)
4 g Icing Sugar
1 tsp Taylor & Colledge Almond Extract
1 tsp Taylor & Colledge Vanilla Bean Extract
150 g Amaretti Biscuits (store-bought or homemade, see tip)
240 ml Hot black coffee
15 g Marsala Wines (optional, for added depth of flavor)
about 10 - 15 g Cocoa Powder (unsweetened, for dusting)

Utensils

For the homemade amarettini

2 Egg Whites Medium
180 g Icing Sugar (sifted)
200 g Ground Almonds (blanched for a smooth texture)
1 tsp Taylor & Colledge Almond Extract

Utensils

Preparation

1. Place the mascarpone in a bowl and stir until smooth. Lightly whip the double cream and add it to the mascarpone along with the sugar, almond extract and vanilla paste. Stir until combined. Pour a cup of freshly brewed coffee into a shallow bowl. Add Marsala wine (optional) and mix well. Have your glasses ready for assembly. Dip an Amaretti biscuit into the coffee mixture until it absorbs some of the liquid. Place it at the bottom of a glass. Add a spoonful of the cream mixture on top and smooth it down. Repeat with another soaked biscuit and another layer of cream. Continue until all glasses are filled. Cover, then chill for at least 4 hours. Before serving dust with cocoa powder.