



Amarula Tiramisu

1/2 cup (125ml) espresso, at room temperature

2 tablespoons dark rum

1 tablespoon cognac

2 large eggs, separated, at room temperature

Pinch of salt

7 tablespoons (90g) sugar divided

1 cup (250g) mascarpone cheese

1 x packet of ladyfingers

125ml Amarula Liqueur.

Grated milk or dark chocolate

Unsweetened cocoa powder for serving

Mix together the espresso, rum, and cognac. The mixture should taste strongly of alcohol. If not, add more until it does. Beat the egg whites with a pinch of salt until they begin to get stiff. Beat in half of the sugar until stiff. Scrape the egg whites into a small bowl. In the same bowl,

beat the egg yolks with the remaining sugar until stiff and light-coloured. Whisk in the mascarpone, until lump-free. Add the Amarula Liqueur and mix well. Fold in half of the beaten egg whites, then the remaining half, just until fully incorporated. Soak the biscuits in the espresso mixture. Layer a glass dish with the soaked biscuits, mascarpone mixture and a generous amount of grated chocolate. Repeat the layers ending with the mascarpone cheese mixture. Refrigerate for a minimum of 4 hours, but preferably overnight. Dust generously with cocoa powder right before serving.