

LANGHAM PLACE

MONGKOK, HONG KONG



Traditional Italian tiramisu

With white and dark chocolate
dipped strawberries

WHAT YOU NEED

- 400g mascarpone cheese
- 140g egg yolks
- 80g sugar
- 11g gelatin leaf
- 100ml whipping cream
- 200g white chocolate
- 20ml Kahlua
- 30ml coffee syrup
- 2 each lady finger sponge
- 1 tsp cocoa powder
- 200g chocolate

HOW YOU DO IT

Combine egg yolks and sugar in the top of a double boiler, over boiling water. Reduce heat to low, and cook for about 10 minutes, stirring constantly. Remove from heat and whip yolks until thick and lemon colored. Add mascarpone to whipped yolks. Beat until combined. In a separate bowl, whip cream to stiff peaks. Gently fold into yolk mixture and set aside. Split the lady fingers in half, and line the bottom and sides of a bowl or coffee cup for convenience. Brush with coffee liqueur (kahlua). Spoon half of the cream filling over the lady fingers. Repeat ladyfingers, coffee liqueur and filling layers. Garnish with cocoa and chocolate. Refrigerate several hours or overnight.

