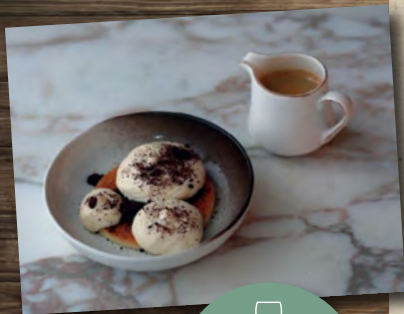


Deconstructed Tiramisu



Pair with
Vin Santo

Serves 4

Recipe provided by The May Fair Hotel

INGREDIENTS:

Tiramisu Vanilla Sponge

30 g Egg yolk
Pinch vanilla pod seeds
25 g Castor sugar
55 g Egg white
5 g Icing sugar
25 g Self raising flour

Mascarpone Cream

33 ml Water

65 g Castor sugar
40 g Egg yolk
110 g Mascarpone cheese
33 ml Disarano Amaretto
95 ml Whipping cream
1.5 g Gelatine leaves

Bitter Chocolate Jelly

60 ml Water
10 g Cocoa powder

3 g Castor sugar
½ Gelatine leaf

Chocolate Soil

10 g Castor sugar
3 ml Water
7 g Cocoa powder

Amaretto Liquor

200 ml Espresso
50 ml Disarano Amaretto

DIRECTIONS:

For the Tiramisu Vanilla Sponge: Whisk egg yolk, castor sugar and vanilla in a bowl. In a separate bowl, whisk together egg whites and icing sugar. Fold egg white mixture into egg yolk mixture. Sift flour into combined mixture and fold through. Pour mixture into lined baking tray. Place in preheated oven at 200° C for 5 minutes. Cool, cut into 4 discs.

For the Mascarpone Cream: Heat sugar and water in a pan to 121° C. Remove from heat and beat egg yolk into syrup. When cool, fold in mascarpone cheese. Add Amaretto. Soak gelatine leaves then whisk into mixture. Whisk in whipping cream until stiff peaks form.

For the Bitter Chocolate Jelly: Soak gelatine. Boil together water, cocoa powder and castor sugar. Add gelatine and pour into a container. Refrigerate to set. Once set, cut jelly into 1 cm cubes.

For the Chocolate Soil: Heat castor sugar and water in a pan to 115° C. Remove from heat, whisk in cocoa powder to form crumbs. Cool.

For the Amaretto Liquor: Combine espresso and amaretto.

See photo for assembly and serving.

May Fair Kitchen at The
May Fair Hotel in London

