

# Pistachio Tiramisu

## INGREDIENTS:

150g Mascarpone  
2g Vanilla Extract  
20g Pistachio Paste  
40g Egg White  
45g Caster Sugar  
10g Pistachios, chopped  
12 Lady Finger Biscuits  
75g Orange Juice  
50g Marsala Wine

## *Pistachio Cream Garnish:*

25g Mascarpone  
2g Pistachio Paste  
2g Powdered Sugar  
10g Whipped Cream

## DIRECTIONS:

Beat the mascarpone, vanilla extract and pistachio paste until smooth. Whisk the egg white and sugar until stiff peaks form. Gradually fold the egg white through the mascarpone mix, add the chopped pistachio nuts last. Mix the orange juice and marsala then dip the biscuits and set aside until ready to assemble the tiramisu. For the pistachio cream garnish, mix the mascarpone, pistachio paste and powdered sugar then add the whipped cream.

To assemble, place half of the pistachio tiramisu mix into the bottom of your pan, followed by a layer of biscuits. Finish with a layer of the remaining pistachio tiramisu mix. Refrigerate to set.

To serve, garnish with the pistachio cream and dust with cocoa powder.



Pair with a  
passito wine.

Bailey's Hotel London, A Millennium  
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