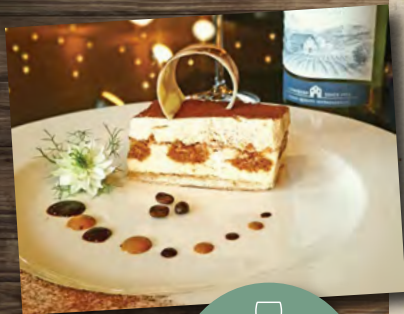


Tiramisu



Pair with
Stone Barn
Chardonnay

Serves 10

Recipe provided by The Chelsea Harbour Hotel London

INGREDIENTS:

260 g Pasteurised egg yolk
260 g Caster sugar
8 g Gelatine leaves
410 g Double cream
750 g Mascarpone cheese

400 g Lady finger biscuits
30 g Coffee syrup
1 ea Plain sponge sheet
50 g White chocolate
5 g Cocoa powder

DIRECTIONS:

1. To begin, whip the egg yolk and sugar to a foamy consistency. Soak the gelatine leaves and then fold in with the egg yolk and sugar. Add double cream and mascarpone cheese slowly.
2. Soak the lady fingers with coffee syrup.
3. Melt the white chocolate on the sponge sheet and put as a base in a mould. Now layer the mousse mix on the base, alternating the layers with soaked lady fingers. Leave to set in fridge for 6 hours.
4. Garnish with sprinkled cocoa powder.

Chelsea Riverside Brasserie at The
Chelsea Harbour Hotel London

