



Cappuccino Tiramisu

Our Recipes


MINUTES
100


PEOPLE
6


DIFFICULTY
Medium



INGREDIENTS

3

Moccona Cappuccino sachets

1 cup

boiling water

1/4 cup

hazelnut liquor, divided

250 g

mascarpone

250 g

thick custard

200 g

savoiardi (lady finger) biscuits

1 - 2 Tbsp

cocoa powder

grated dark chocolate, to serve

Method

1. Combine Moccona Cappuccino powder and boiling water in a shallow bowl. Add 2 Tbsp of the liquor and stir to combine.
2. Whisk mascarpone to loosen, then whisk in custard and remaining liquor until smooth.
3. Break or cut savoiardi biscuits to fit glasses. Quickly dip half the biscuits into the soaking liquid and place in the bases of six glasses.
4. Dust biscuit layer with half the cocoa, and spoon over half the mascarpone mixture.
5. Arrange a second layer of dipped biscuits on top of the mascarpone, dust with more cocoa and top with remaining mascarpone.
6. Cover and refrigerate for at least an hour, or overnight. To serve, sprinkle with grated chocolate.

Tips

- For a bolder coffee flavour, use Moccona Strong Cappuccino sachets – or add a teaspoon of Classic Moccona with the cappuccino powder.
- Tiramisu can be made in a 1.5 litre serving dish, instead of individual glasses, if preferred.