

Bailey's Tiramisu

(makes 10 small ramekins)

3 Eggs (separated)
3 Espresso sized cups of decaffeinated coffee
80 ml Bailey's Irish Cream
36'ish thin hard sponge fingers (or boudoir biscuits) \cong 300g
36 g sugar
Cocoa powder to decorate

Mix coffee and 40 ml Bailey's together then lightly dip biscuits one by one into the mixture, twisting them quickly to coat both sides. Line the bottom of your glass/ramekin with one layer of soggy biscuit.

Beat the 3 egg whites up with a pinch of salt, until they form sturdy peaks, and you can hold the bowl upside down without it all falling out.

Beat yolks, sugar and 40 ml (the rest) of Bailey's together. Blend in the mascarpone. Fold your whites gently into this mixture.

Spread some of this onto your first layer of soggy biscuits. Be fairly light handed with it as you want to have enough to finish.

Do another layer of biscuits after having dipped them in your coffee/Bailey's mixture.

Spread over the rest of your Mascarpone mixture. Cover and fridge them for a while. Just before serving, sprinkle some cocoa powder through a tea strainer, and add a strawberry/mint leaf/raspberry as you fancy

Bon appétit!

La Belle Demeure, Dordogne