

Lyres Coffee Spirit Tiramisu with American malt serves 8-10

For this recipe you will need a baking dish approximately 20 x 25cm

180ml strong black coffee (preferable espresso)
40g caster sugar
60ml Lyres coffee liqueur
30ml Lyres American Malt Spirit

500g mascarpone
450ml thickened cream
1/2 teaspoon vanilla extract
20g icing sugar

50g good quality dark chocolate cocoa powder for dusting
Approximately 30 x savoiardi sponge finger biscuits

For this recipe you will need a rectangular baking dish approximately 25cm x 30cm

Begin by combining the caster sugar to the black coffee whilst hot and stir to dissolve then mix in the Lyres coffee liqueur and Lyres American Malt Spirit. place in a bowl and set aside. This will be the liquid used to soak the savoiardi sponge biscuits.

Place the mascarpone, thickened cream, vanilla and icing sugar in a bowl and whisk until soft peaks forms.

To assemble: Briefly dunk the savoiardi biscuits one at a time in the coffee mixture and line the bottom of your baking dish with the biscuits, be sure to cover the entire surface and if necessary, break some of the biscuits to fit in place.

Next spoon over the mascarpone mixture and smooth over the surface of the soaked biscuits. Sift a layer of cocoa over the top of the mascarpone and repeat this process again so that you have 2 layers of soaked biscuit, mascarpone and cocoa.

chill for at least 2 hours before serving to allow time for the tiramisu to set.

Use a large spatula or spoon to serve