



# Chocolate and Orange Tiramisu

Serves 8



## INGREDIENTS

### *For the sponge base:*

30g ground coffee  
300mls water  
4 tbsp caster sugar  
4 tbsp Tia Maria  
2 tbsp kalua  
8-10 sponge fingers

### *For the chocolate layer:*

150mls whole milk  
150mls double cream  
1 orange, zest only  
10g corn flour  
50g caster sugar  
2 tbsp cocoa powder  
3 egg yolks  
100g dark chocolate, chopped  
100g double cream, lightly whipped

### *For the cream top:*

100g mascarpone  
200g double cream  
1 orange, zest only  
25g icing sugar  
50g dark chocolate chopped

## METHOD

### *To make the sponge base:*

1. Brew the coffee in a cafetiere, decant into a saucepan and add the sugar. Warm on a low heat until the sugar has dissolved.
2. Add the alcohol and leave to cool down until body temperature.
3. Dunk the sponge fingers in the warm syrup, taking care not to over soak so the fingers as they will disintegrate, line your chosen serving dish or glass.

### *To make the chocolate layer:*

1. Scald the milk and 150mls of cream with the orange zest. In the meantime, combine the egg yolks, cornflour and cocoa powder until a paste is formed. (You may need a splash of water or milk to bring the ingredients together.)
2. Add the infused milk mixture gradually to the cocoa powder paste. Stirring continuously to avoid any lumps from forming
3. Return the custard to the pan and cook on a medium heat until the mixture thickens, stirring continuously. Add the chopped chocolate into the custard and stir until melted.
4. Decant into a bowl and cover with cling film, ensuring the cling film is touching the surface of the custard to prevent a skin from forming. Chill until required.
5. Lightly whip the remaining 100mls of double cream and fold through the custard.
6. Layer the custard on top of the pre-soaked fingers



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## METHOD

### *To make the cream topping:*

1. Zest the orange into a bowl and add the mascarpone, gradually stir through the remaining double cream, transferring to a hand whisk to volumize the mixture until just holding in the whisk.
2. Sprinkle half of the chopped chocolate onto the chocolate and orange layer, top with the mascarpone cream. Sprinkle with cocoa powder and the remaining chopped chocolate. Refrigerate until required. The tiramisu is best served once having been removed from the fridge for 10-15 minutes prior.
3. Store in the fridge for up to two days before eating, best eaten on the day of assembly