

Easy Tiramisu With Fresh Berries



Preparation time: 35 mins

Serves: 6 people

User Rating: ★★☆☆☆

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Categories: Desserts, Vegetarian



Ingredients

- 4 eggs, separated
- ½ cup castor sugar
- 500g mascarpone
- ¾ cup strong black coffee
- ¾ cup Marsala wine
- ½ pack (250g) sponge fingers
- Cocoa for dusting
- ½ punnet strawberries, washed and green part removed

- ½ punnet raspberries, washed
- ½ punnet blueberries, washed

Method

1. Place saucepan half filled with water onto the stove and bring to a simmer.
2. Combine egg yolks and sugar in a heatproof bowl, sit the bowl on top of the saucepan and whisk until fluffy.
3. Add 1/3 cup Marsala wine, continue to whisk until the mixture forms a ribbon (about ten minutes).
4. Remove the bowl, and set aside to cool.
5. Gently fold the mascarpone into the cooled egg mixture.
6. In a separate bowl, whisk the egg whites into soft peaks and gently fold through the egg and mascarpone mixture.
7. Place coffee and remaining Marsala into a bowl. Briefly dip the biscuits into the coffee mix and lay them into a trifle dish, then layer with the mascarpone mix. Top with another layer of soaked biscuit and so on, finishing with a layer of mascarpone mix.
8. Refrigerate for at least two hours, or overnight.
9. Before serving, dust with cocoa powder and garnish with fresh berries.

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
289g	2630kj 629kcal	18.2g	35.9g	20.9g	48.9g	34g	407mg	2.4g
Vitamin D								
3.5µg								

All nutrition values are per serve.