

Almond Tiramisu

: 20

: 4



For the almond tiramisu

250 g Mascarpone (full-fat for the best consistency)

200 ml Double Cream (chilled)

4 g Icing Sugar

1 tsp Taylor & Colledge Almond Extract

1 tsp Taylor & Colledge Vanilla Bean Extract

150 g Amaretti Biscuits (store-bought or homemade, see tip)

240 ml Hot black coffee

15 g Marsala Wines (optional, for added depth of flavor)

about 10 - 15 g Cocoa Powder (unsweetened, for dusting)

Utensils

For the homemade amarettini

2 Egg Whites Medium

180 g Icing Sugar (sifted)

200 g Ground Almonds (blanched for a smooth texture)

1 tsp Taylor & Colledge Almond Extract

Utensils

1. Place the mascarpone in a bowl and stir until smooth. Lightly whip the double cream and add it to the mascarpone along with the sugar, almond extract and vanilla paste. Stir until combined. Pour a cup of freshly brewed coffee into a shallow bowl. Add Marsala wine (optional) and mix well. Have your glasses ready for assembly. Dip an Amaretti biscuit into the coffee mixture until it absorbs some of the liquid. Place it at the bottom of a glass. Add a spoonful of the cream mixture on top and smooth it down. Repeat with another soaked biscuit and another layer of cream. Continue until all glasses are filled. Cover, then chill for at least 4 hours. Before serving dust with cocoa powder.
2. Whip 2 egg whites until stiff, gradually adding 180 g sugar while whisking. Gently fold in 200 g finely ground almonds and 1 tsp almond extract into the egg whites. Chill the mixture in the refrigerator for 30 minutes. Preheat the oven to 180°C (350°F) and line a baking sheet with parchment paper. Scoop small portions of the chilled mixture and roll them into balls between damp hands. Place onto the prepared baking sheet. Bake in the preheated oven for about 20 minutes, or until the amaretti are lightly golden. Let the amaretti cool before using them in your tiramisu or enjoy them as a treat on their own!