

Triple Choc Lamington Tiramisu



A classic dessert for lovers of coffee and lamingtons!

Recipe supplied by Green's Baking.

Ingredients

3 eggs, separated

1/4 cup caster sugar

1/2 teaspoon vanilla extract

250g good quality mascarpone

3/4 cup strong black coffee

2 tablespoons coffee flavoured liqueur, optional

1 packet (270g) Green's Triple Choc Lamingtons, each cut into three slices

Cocoa powder, to serve

Method:

1. Beat yolks and sugar with an electric beater/ mixer on medium speed for 5 minutes or until

almost white, creamy and thick. Add the vanilla and mascarpone and beat until just combined and smooth.

2. In a clean bowl, beat egg whites on medium-high speed until stiff peaks form. Spoon $\frac{1}{4}$ of the egg whites into the cream mixture and stir to loosen the mix. Fold in remaining egg whites until combined.
3. Spoon half of the cream mixture into the base of a 22cm x 15cm serving dish. Mix coffee and liqueur in a shallow bowl. Dip the Green's Triple Choc Lamington slices, turning to ensure they absorb the liquid and place on top of cream in a single layer to line the dish. Reserve any remaining lamington slices. Spoon over remaining cream and then crumble reserved dipped lamington slices over the top.
4. Cover with cling wrap and chill for 4 hours or overnight to set. Just before serving top with cocoa dusting / chocolate shavings.