



Tiramisu

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Ingredients

250 ml Cream - 250 ml
250 grams Mascarpone
(Make sure it is the one in the small
Container with coffee added to it)
1 shot Rum
1 shot Amaretto
1 cup Sugar
1 litre cooled instant coffee (International Roast)
1 packet Sponge Italian Biscuits
Grated Cadbury Chocolate

Method

Whip the cream.
Hand spoon the mascarpone into the cream.
Mix in the Rum and Amaretto into cream mixture.
Put a layer of cream at the bottom of a tray.
Sprinkle grated chocolate over cream.
Place dipped biscuits of coffee on top of cream in tray.
Put another layer of cream over the top of biscuits.
Sprinkle grated chocolate over cream.
Put another layer of dipped biscuits of coffee on top of cream.
Put another layer of cream over the top of biscuits.
Sprinkle grated chocolate over cream.
Fridge over night or at least 5hours