

Amarula Tiramisu

INGREDIENTS

FOR THE SPONGE

4 large eggs
100g castor sugar
100g self raising flour

FOR THE FILLING

1 tbsp instant coffee
150ml boiling water
150ml Amarula Cream
3 x 250g full-fat mascarpone
or cream cheese
300ml fresh cream
3 tbs icing sugar

FOR THE LADYFINGERS

3 large eggs & 1 egg white at
room temperature
1/2 cup sugar, divided
1/2 teaspoon vanilla
1 cup all-purpose flour

FOR THE DECORATION

250g white chocolate
100ml Amarula Cream



METHOD

SPONGE

1. Place the eggs and sugar in a large bowl and, using an electric hand-held mixer, whisk together for about five minutes, or until the mixture is very pale and thick (ribbon stage).
2. Sift over the flour and fold in gently using a metal spoon or spatula, taking care not to over mix and keep all the air inside the sponge.
3. Pour the mixture into the prepared cake tin and tilt the tin to level the surface. (In this cake we had to triple the recipe in order to get enough layers of sponge, about 8 thin layers, each that must be baked separately).
4. Bake for 20 minutes, or until risen, golden-brown and springy to the touch. Cool in the tin for five minutes then turn out onto a wire rack and leave to cool completely.

FILLING

1. Dissolve the coffee in the boiling water. Set aside to cool.
2. Place the mascarpone cheese in a large bowl and beat until smooth. Gradually beat in the cream and icing sugar to make a creamy, spreadable frosting. Add the Amarula cream.
3. Place one layer of sponge in the base of the lined cake tin. Spoon over one-quarter of the coffee. Then spread one-quarter of the mascarpone frosting over the soaked sponge.
4. Place the second sponge on top, spoon over another quarter of the coffee mixture then spread another quarter of the frosting over the soaked sponge. Repeat until all the layers have been stacked together.
5. Using a palette knife spread a very thin layer of the remaining frosting over the top of the cake.
6. Wipe the palette knife and spread the rest of the frosting in a thicker layer over the cake. Chill for at least one hour in the fridge before turning out.

LADYFINGERS

1. Preheat the oven to 190°C then line 2 cookie sheets with parchment paper, set aside.
2. Separate the eggs, placing the yolks in a large bowl and the whites in a stand mixer fitted with a whisk attachment.
3. Using a large whisk or hand mixer, whip the egg yolks with 1/4 cup of the sugar, until pale and fluffy, then beat in the vanilla. Set aside.
4. Whip the egg whites on medium-high speed, until fluffy. Once light and fluffy add the other 1/4 cup of the sugar in a slow and steady stream while whipping. Continue to whip until the whites hold stiff peaks.
5. Using a large metal spoon, gently fold in the whipped whites, taking care not to deflate all of the air you have incorporated.
6. Once the egg white mixture and yolk mixture are almost combined sift the flour, and a pinch of salt if liked, over the batter.
7. Continue to gently fold until all of the flour is incorporated.
8. Fill a large piping bag with the batter and pipe the batter in 3 1/2 inch long lines about 1 inch apart.
9. Bake for 14-15 minutes, or until just beginning to turn golden around the edges.
10. Let the Ladyfingers cool completely before placing them around the cake.

DECORATION

1. Heat the white chocolate and Amarula in a heatproof bowl in the microwave until completely melted.
2. Mix together until nice and smooth and let cool for a few minutes.
3. Pour the Amarula ganache over the cake and let cool in the fridge until it resembles a fudge texture.
4. Serve and enjoy.

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