



loch lomond shores

## Tony's Tiramísù

### Tiramísù (Serves 4)

#### Introduction:

This is a modern eggless tiramisù—inspired by the classic Italian dessert but adapted for speed, safety, and consistency.

Traditional tiramisù uses eggs, but this version uses condensed milk for a smooth, stable cream.

## Ingredients

### Tiramisù

Serves 4:

- 360g Mascarpone
- 140g sweetened condensed milk
- 16-20 Savoiardi biscuits
- 200ml espresso (cooled)
- 40ml Marsala wine (optional)
- Cocoa powder (for between the layers + final finish)

Method:

1. Make the cream:

- Whisk Mascarpone until smooth.
- Add condensed milk & whisk until thick & creamy

2. Prepare coffee mix:

- Mix Espresso & Marsala in a bowl

3. Dip the biscuits:

- Dip quickly (1-2 seconds only)



# Method

## Tiramisù

### 4. Layer:

- First Layer: dipped biscuits
- Light dusting of cocoa powder
- Layer of Mascarpone cream
- Repeat: biscuits > cocoa > cream



### 5. Chill:

- Refrigerate for at least 2 hours (overnight is best)

### 6. Finish before serving:

- Just before serving, dust a final generous layer of cocoa powder on top.

