

CRUNCH TIME

Chocolate Tiramisu



Serve Information: 1 Cake

INGREDIENTS:

21 Sponge finger biscuits
250ml Chocolate milk
250g Mascarpone
240ml Thickened cream, whipped
1 Tbsp caster sugar
1 Tsp vanilla essence
100g Dark chocolate
Spray can of cooking oil

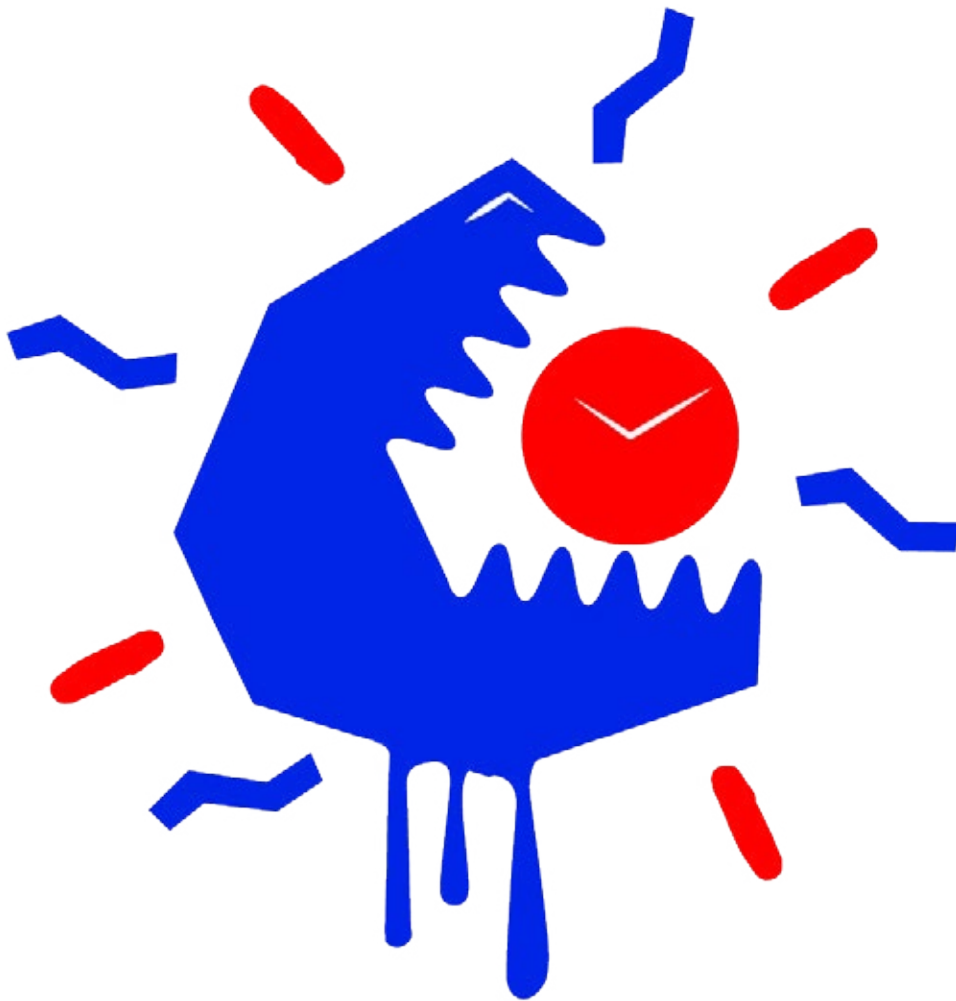
EQUIPMENT:

Spatula
Wooden spoon
Microplane
Chopping board
Sharp knife
Cake dish



METHOD:

1. Gently fold vanilla, sugar and mascarpone through whipped cream
2. Use a microplane to grate the chocolate
3. Dip biscuits, one at a time, into chocolate milk and line base of cake dish
4. Spread one third of the cream mixture over the top of the biscuits and sprinkle with grated chocolate
5. Continue with remaining two layers
6. Sprinkle grated chocolate over the top of the cake



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