



## Ingredients

For Tiramisu:

- 250g egg yolk
- 360g sugar
- 10g gelatine
- 600g mascarpone cheese
- 700g whipping cream
- 20 Savoiardi biscuits

For coffee syrup:

- 400g sugar
- 400ml water
- 25g instant coffee

For orange mint salad:

- 2 oranges
- handful of fresh mint leaves
- 10ml honey
- pinch of crushed black pepper

### Method

1. For the tiramisu cream, soak the gelatine in cold water. Start whipping the egg yolk, sugar and vanilla over a double boiler. Whip until the mixture is thick (and the smell of raw egg has disappeared)

2. Take the bowl off the double boiler. Add the gelatine and mix until it has completely dissolved. Leave to one side to cool down

3. Whip up the whipping cream until light and fluffy. Fold in the mascarpone cheese into the egg mixture and then fold in the cream until smooth and creamy

4. Boil the water and sugar. Add the coffee and take the mix off the flame

5. Segment the oranges, chop the mint and mix everything together

6. Soak two Savoradi biscuits in coffee syrup and place on a serving plate. Using a piping bag, pipe the tiramisu cream over the biscuits

7. Build up another layer of soaked biscuits and place cream on top

8. Dust with cocoa powder and serve with the orange and mint salad

This recipe makes five and comes from Chef Anubhav Sethi of Lemon Tree restaurant, Holiday Inn Abu Dhabi