



4 large eggs, separated  
100 g (3½ oz) caster (superfine) sugar  
500 g (1 lb 2 oz) mascarpone  
100 ml (3½ fl oz) marsala or  
medium dry sherry or brandy  
(if using brandy, dilute with water)

300 ml (10½ fl oz) freshly made  
espresso, cooled and  
slightly sweetened  
Savoardi biscuits or 1 sponge cake  
Unsweetened cocoa powder

This is one of the best tiramisù recipes I have come across. There are many variations out there but you must promise me to use mascarpone, and mascarpone only. I find it has much better flavour if it has been refrigerated for at least one day before serving.



## Tiramisù

Place egg yolks and sugar in a bowl and beat with electric beaters until thick and pale. Gently stir in mascarpone. Beat the egg whites in a separate bowl until stiff peaks form, then gently fold into mascarpone mixture.

Place marsala in a shallow bowl with 125 ml (4 fl oz/½ cup) of water. Pour coffee in a shallow bowl. Dip enough savoardi biscuits into coffee to cover the base of a baking paper-lined 25 cm (10 in) springform cake tin. Be careful that you do not oversoak the biscuits. This is the secret. Top with half of the mascarpone mixture and sprinkle with cocoa powder. Top with another layer of biscuits, this time dipped in the marsala and top with remaining mascarpone mixture. Chill in the refrigerator for at least 4 hours or preferably overnight before serving. Just before serving, remove cake tin and sprinkle generously with cocoa powder.

**Serves 8**