Panettone Tiramisù

Serves 4

250 g (9 oz) [1 cup] mascarpone
150 g (5 oz) [¾ cup] sugar
3 eggs
3 organic oranges
450 g (1 lb) panettone
plain chocolate

1. Turn the oven on at 160°C (320° F) [Gas Mark 3].
2. Cut the panettone into slices about 1½ cm (½ inch) thick.
3. If you serve this tiramisù in glasses/cups, as shown in the picture, cut the slices of panettone in circles with a biscuit cutter, to fit the size of your cups. You will need three circles per cup; that is a total of 12 panettone circles.
4. Place the panettone circles on a baking tray lined with baking parchment, and bake them in the oven for 3 minutes on each side. You just want to toast them lightly.
5. Remove them from the oven and let them cool down.
6. Separate the egg whites from the yolks, discard one egg white and place the whites and yolks in different bowls.
7. Whisk the yolks with the sugar until you get a light, pale mousse.
8. Add the mascarpone and whisk at a low speed until creamy.
9. Beat the egg whites into firm peaks.
10. Gently fold the egg whites into the yolk mixture with slow circular movements.
11. Fill a large piping bag with the mascarpone mousse.
12. Squeeze the oranges and place the juice into a bowl.
13. Line up the cups next to the bowl and dip the panettone circles into the orange juice. Let them soak enough to become moist but not soggy. Place one circle at the bottom of each cup.
14. Take the piping bag and squeeze a layer of mousse over the panettone.
15. Place another circle of panettone dipped in orange juice on top of the mousse.
16. Squeeze another layer of mascarpone mousse on top.
17. Repeat with a third layer of panettone dipped in orange juice.
18. Finish with a layer of mousse at the top. Sprinkle some grated plain chocolate over it.
19. Refrigerate for at least four hours before serving.