



Baileys Tiramisù



Serves 4

4 eggs
250 g (9 oz) [1 cup] mascarpone
150 g (5 oz) [¾ cup] sugar
250 ml (9 fl oz) [1 cup] Baileys
16 sponge fingers/ladyfingers
50 g (2 oz) plain chocolate

1. Separate the egg whites from the yolks. Discard the whites.
2. Whisk the yolks with the sugar until you get a light, pale mousse.
3. Add the mascarpone and whisk at a low speed until creamy.
4. Add half the amount of Baileys to the mousse and whisk.
5. Place the rest of the Baileys in a bowl and add 125 ml (4 fl oz) [½ cup] of water. Stir.
6. Choose 4 whisky glasses and place a layer of mascarpone mousse at the bottom of each glass.
7. Sprinkle some grated chocolate on top of the mousse.
8. Dip your sponge fingers in the diluted Baileys. They must become moist but not soggy. Place them in a layer on top of the mousse.
9. Spread another layer of mousse over the sponge fingers.
10. Repeat with another layer of sponge fingers dipped in Baileys.
11. Sprinkle some grated chocolate over the sponge fingers.
12. Finish with a layer of mascarpone mousse and the rest of the grated chocolate on top.
13. Refrigerate for four hours before serving.