

LE CREUSET TOUGHENED NON-STICK BAKEWARE

20cm Springform Cake Tin

Tiramisu Cake

Serves 8-10

A twist on an Italian classic in cake form. Layers of vanilla-flavoured sponge drizzled in espresso coffee and coffee liquor, grated chocolate, a creamy Marsala and mascarpone custard and dusted with cocoa.

Preparation time including making up the cake: 35-40 minutes plus chilling time
Cooking time: 50-55 minutes

INGREDIENTS

Cake

175g butter, softened
175g caster sugar
2 teaspoons vanilla extract
3 large eggs
175g self-raising flour
2 tablespoons single cream or full-cream milk

Marsala Custard

3 large egg yolks
55g caster sugar
1 teaspoon vanilla extract
5 tablespoons Marsala wine
200g Mascarpone cheese

Drizzle

100ml espresso coffee
Or
2 teaspoons of instant coffee in 100ml of water
6 tablespoons coffee liquor such as Tia Maria® or Kahlúa®

55g dark chocolate
2 tablespoons cocoa powder

20cm circle of baking paper

METHOD

To make the cake

Pre-heat oven 180°C/160°C fan/Gas Mark 4

1. Cream the butter with the sugar and vanilla until light and fluffy. Beat in the eggs one at a time. Sift in the flour, combine and beat in the cream.
2. Place the baking paper disc in the base of the tin and pour in the cake mixture. Smooth over the top making a small dip in the centre as this will help to create a flat top as the cake bakes.
3. Bake for 35-40 minutes until golden and the centre springs back when pressed. Cool in the tin.

To make the Marsala custard

1. Place the egg yolks, caster sugar, Marsala wine and vanilla in a glass bowl and whisk over a pan of simmering water until very thick and the mixture holds firm when trailed. This will take around 15 minutes.
2. Remove from the heat and stir occasionally until cooled. Cover and place into the refrigerator for 45 minutes to 1 hour. Whisk the mascarpone cheese into the chilled Marsala custard, cover and return to the refrigerator until required.

To construct the cake

1. Remove the springform outer and slice the cooled cake in two horizontally. Set the top half of the cake to one side and replace the springform outer.
2. Combine the espresso coffee and coffee liquor. Prick the cake base all over with a fork and drizzle with half the coffee mixture. Spread with half the chilled custard and grate over a layer of chocolate.
3. Replace the top half of the cake and repeat the process. Cover with cling film and place into the refrigerator for 3-4 hours to allow the flavours to infuse and the cake to firm up.
4. Dust the top of the cake with cocoa. Remove the springform outer and slide the cake from the base and baking paper onto a serving plate.

Store covered in the refrigerator and consume within 3-4 days

Cook's notes

- 100ml of espresso coffee is around 2 shots.
- Additional decorations such as edible flowers or fresh fruit can be added if liked.