



Irish Cream Liqueur Tiramisu

Dessert

Serving size: Serves 6 | **Prep time:** 15 mins | **Cook time:** 2 hours

Ingredients

225ml double cream
225g mascarpone cheese
70g sugar
1 tsp vanilla extract
1 tbsp Irish cream liqueur
1 tbsp brandy
450ml espresso or strong
coffee at room temperature
1 pack ladyfingers (Boudoir
biscuits / Savoiardi)
Cocoa powder for dusting
the top

Directions

1. Whisk cream, sugar, and vanilla until soft peaks form. Add in mascarpone cheese and Irish cream liqueur and continue to whisk to stiff peaks.
2. Combine coffee and brandy together. Dip lady fingers into the mix and place in the bottom of individual glasses. Don't let them soak as they will fall apart, just a quick dip in the coffee is good.
3. Spread a little of the whipped cream mixture on top of the first layer of ladyfingers. Repeat the process with the second layer of ladyfingers and cream mixture. Continue until you run out of mixture and lady fingers.
4. Dust the top of dessert with cocoa powder using a sieve. Refrigerate for about 2-4 hours (it gets even better in the fridge and is a perfect make-ahead dessert).