



CARAMEL TIRAMISU

Preparation: 20 minutes

Cooling time: 6 hours, preferably overnight

Ingredients (25cm loaf tin)

- 200g Kambly Sablés with caramel
- 25ml coffee
- 250g mascarpone
- 100g dulce de leche
- 2 egg yolks
- 1 egg white
- 1 tbsp icing sugar
- 2 gelatine leaves
- 1 tbsp hot water
- cocoa powder for dusting

Preparation

1. Line the loaf tin with baking paper.
2. Soak the gelatine in cold water until soft, then place in one tablespoon of hot water and dissolve.
3. Stir together the egg yolk and the sugar until the mixture is light and fluffy, then stir in the dissolved gelatine, mascarpone and dulce de leche.
4. Beat the egg whites until they form stiff peaks and carefully fold in the mascarpone cream.
5. Pour the coffee into a bowl. Dip the Sablés with caramel into the coffee and place flat in the tin straight away.
6. Spread half of the mascarpone mixture onto the biscuits.
7. Repeat with the rest of the biscuits and mascarpone mixture.
8. Cover the tiramisu and place in the fridge for at least six hours, preferably overnight.
9. Just before serving, carefully turn the tiramisu out of the tin and dust with cocoa powder.