

Tiramisu Ice-Cream Cake

Servings: 6

Prep Time: 35min

Cook Time: 0



Ingredients

- 2 x 250g tubs mascarpone
- 115g caster sugar
- 6 tbsp marsala
- 50g dark chocolate, chopped
- 142ml tub double cream, lightly whipped
- 5 tbsp fresh ground coffee
- 85g caster sugar
- 3 tbsp brandy
- 200g bag Italian sponge finger, we used Savoirdi Boudoir biscuits

To serve

- cocoa, for dusting
- 142ml tub double cream, lightly whipped
- chocolate shavings or curls

Directions

1. Line a 1kg loaf tin with cling film. Beat the mascarpone, sugar and marsala together then fold in the chocolate and cream.
2. Make up the coffee with 600ml boiling water, leave for 5 mins then strain into a bowl and stir in the sugar and brandy.
3. Reserve 2 biscuits then quickly dip the remainder as you use them into the coffee mixture and line them along the base and up the long sides of the tin (they will stand above the rim).
4. Spoon in half the creamy mixture. Dip the last biscuits into the coffee and place on top end to end. Spoon the remaining creamy mixture on top, then fold over the sponge fingers above the rim and press lightly into the filling. Cover and freeze. To serve, turn out onto a plate, strip off the cling film and dust generously with cocoa. Spoon the cream down the centre and decorate with the chocolate.