

Tiramisu

Country: Italy

Ports visited: Naples, Rome, La Spezia, Capri, Amalfi, Catania, Venice

Ships visiting: Rhapsody of the Seas, Wonder of the Seas, Odyssey of the Seas, Brilliance of the Seas

Finish off any meal in style with Italy's favourite dessert while cruising on Rhapsody of the Seas in Amalfi and Catania; on Wonder of the Seas in Naples, Rome and La Spezia; on Odyssey of the Seas in Rome and Capri; and on Brilliance of the Seas in Venice.



Serves four

Ingredients

2 egg yolks

2 tbsp caster sugar

5 drops of vanilla essence

250g mascarpone cheese

175ml strong black coffee

2 tbsp Marsala

1 tbsp of brandy

2 tbsp grated dark chocolate

150g sponge fingers

1 tbsp cocoa powder

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Note: If you prefer to not have alcohol in it, omit the Marsala and brandy and replace with apple juice. If you don't have Marsala wine, any fortified wine, sherry, or port works too. If you don't have brandy, dark rum or coffee liqueur work nicely too. Having one of these in it at least is great for the flavour.

Step 1

Put the egg yolks and caster sugar in a large bowl and mix with a wooden spoon.

Step 2

Add in the vanilla essence, then fold in the mascarpone cheese, so the mixture is thick and creamy.

Step 3

Make the strong black coffee, using a cafetiere, or jug. Put this in a bowl.

Step 4

Add in the Marsala and brandy and stir. Quickly dip the sponge fingers into the mixture – just enough for them to absorb enough of the coffee/alcohol mixture without them getting soggy and falling apart.

Step 5

Arrange the soaked sponge fingers at the base of a pretty glass serving bowl, or in four individual serving dishes. Cover this with a layer of the mascarpone mixture.

Step 6

Layer alternate layers of soaked sponge fingers and mascarpone mixture and finish it with a layer of mascarpone.

Step 7

Sift the cocoa powder through a sieve over the top of it, then sprinkle the grated chocolate on top of the cocoa powder.

Step 8

Chill the tiramisu in the fridge for 3-4 hours, or until set – then enjoy!

Buon appetito!

Tip: The flavours melt together more if left for longer, so for optimum flavour, leave it to set overnight. Put a couple of raspberries and/or mint leaf on top for a pretty garnish that looks restaurant-worthy.