

Raspberry tiramisù

Serves 6-8

30 sponge fingers

300ml cold espresso

500g mascarpone

1 unwaxed lime, rind and juice

3tbsp sugar

250g fresh raspberries

100g dark chocolate, grated

1tbsp cocoa powder

- 1** Line the base of a large baking dish with half of the sponge fingers. Drizzle with half of the espresso.
- 2** In a bowl, mix the mascarpone smoothly with a little lime rind, a few dashes of lime juice and the sugar. Carefully spread half of the mascarpone over the sponge fingers in the dish.
- 3** Sprinkle half of the raspberries over the mascarpone and gently press in. Sprinkle over half of the grated dark chocolate.
- 4** Place another layer of sponge fingers on top and sprinkle with the rest of the espresso. Spread the rest of the mascarpone on top and garnish with the remaining raspberries. Sprinkle with the remaining grated dark chocolate and finish with a dusting of cocoa.
- 5** Chill the raspberry tiramisù in the fridge for at least three hours before serving.

Fat	22g	Saturated fat	14g	Energy	389kcal		
Protein	10g	Sodium	.1g	Fibre	2g	Carbs	41g



Raspberry tiramisù

Brought to you by...**Easy Food**