



MIXED BERRY AND WHITE CHOCOLATE TIRAMISU

Recipe from e'cco, Brisbane

Image from Anthony Wheate

Ingredients:

Raspberry Coulis

500g fresh or frozen raspberries

200g caster sugar

250ml (1 cup) water

1-2 tbs cointreau

Tiramisu

1 gelatine leaf

30ml (1½ tbs) cream

4 egg yolks

75g caster sugar

zest of ½ lemon

375g mascarpone

3 egg whites

300g savoiardi (sponge fingers; preferably Italian)

200g assorted fresh berries (raspberries, blueberries, halved strawberries)

165g best-quality white chocolate, grated

To serve

400g mixed fresh berries, extra

shaved white chocolate

Method:

To make the coulis, combine raspberries, sugar and water in a small saucepan and bring to the boil. Remove from heat and puree mixture in a blender. Pass through a fine sieve to remove all seeds, then stir in cointreau and set aside.

For the tiramisu, line the base and sides of a 24cm springform tin with baking (silicone) paper. Soak the gelatine in cold water until soft. Heat the cream in a small saucepan until almost boiling. Remove gelatine from water, squeeze to remove excess moisture then add to hot cream; stir until dissolved.

In a mixing bowl, beat egg yolks, sugar and lemon zest together until thick and pale. Stir in mascarpone until just combined then fold in gelatine mixture. Whisk egg whites to soft peaks and carefully fold through mascarpone mixture.

Lightly soak savoiardi in half the warm raspberry coulis before placing in a single layer in base of prepared tin (reserve the remaining coulis for serving). Spread with half the mascarpone mixture, sprinkle with one cup of the berries and half the white chocolate. Repeat with remaining ingredients to form a second layer. Cover and refrigerate for several hours or overnight before serving.

To serve, cut tiramisu into wedges and place on serving plates. Moisten extra berries with remaining coulis and spoon over or alongside. Top with shaved white chocolate.

NOTE The coulis for this recipe varies slightly as it needs to be of a thinner consistency to soak the savoiardi biscuits.