

## TIRAMISINI WITH COFFEE ICE CREAM

After a lantern-lit barbecue in the forest, our guests return to camp to be greeted by a tiered display of Dessert Bittings. Bittings is a catchall description, originally from India, for small bites of food. Our guests can choose as many mouthfuls of desserts as they please.



### TIRAMISINI

#### SHOP IT

16 ladyfinger biscuits

3 large eggs, separated

$\frac{1}{3}$  cup sugar

250ml mascarpone

$\frac{1}{3}$  cup marsala

1 cup strong, warm espresso coffee, sweetened with 1 Tbsp sugar

16 Tbsp grated dark chocolate

2 Tbsp cocoa powder, for sifting (optional)

#### PREPARE IT

In a medium bowl, beat the egg whites until stiff. In a larger bowl, beat the egg yolks, then add the sugar and continue beating for 3–4 minutes until thick and pale yellow. Mix in the mascarpone and beat for 1 minute for extra fluff. Beat in the marsala until smooth. Gently fold in the egg whites until combined (try not to deflate the mixture). It will be a loose, soft, creamy custard. Pour the sweetened espresso into a small bowl wide enough for dipping the biscuits.

To assemble in small cups, Moroccan tea glasses or martini glasses: dip a biscuit in espresso until almost fully saturated, but not falling apart. Halve the biscuit and place the first half in the bottom of the glass. Spoon a generous tablespoon of the cream mixture over it. Sprinkle with a tablespoon of chocolate. Repeat with the other half of the biscuit and another spoonful of mixture. Repeat this layering with a second biscuit which should be nearly at the top of the glass. Sprinkle with grated chocolate. Repeat with the remaining glasses.

Chill overnight to set. Before serving, dust with cocoa powder if using.

**Serves 8** (depending on size of serving glass)

### COFFEE ICE CREAM

#### SHOP IT

2 cups fresh cream

1 x 385g can sweetened condensed milk

8 egg whites

50ml strong cooled espresso coffee

#### PREPARE IT

Whip the cream until soft peaks form. Slowly add the condensed milk, mixing all the time.

In a separate bowl, beat the egg whites until soft peaks form, then carefully fold them into the cream and condensed milk mixture. Finally fold in the coffee. Churn in an ice cream machine until ready. Serve in scoops over the Tiramisini.

**Serves 8**

