

# goodFOOD

## SUBSCRIBER CLUB



## EXCLUSIVE RECIPE

# St Clement's tiramisu

**SERVES 8-10** **PREP 20-30 mins** plus overnight chilling  
**COOK 5 mins** **EASY V**

*Transform classic tiramisu with the addition of zesty lemon and oranges in a generously sized dessert to feed a crowd. **Cassie Best***

**3 oranges, 1 zested, all juiced (you'll need about 300ml juice)**

**2 lemons, zested**

**500g mascarpone**

**100g caster sugar**

**2 tbsp orange or lemon liqueur (optional)**

**2 eggs, separated**

**200g sponge fingers**

**250g lemon curd**

**1** Combine all the citrus zest and the mascarpone in a large bowl and set aside. Tip the orange juice and half of the caster sugar into a saucepan and bring to a simmer over a medium heat. Bubble for 5 mins until the sugar has dissolved, then pour into a wide, shallow dish. Stir in the liqueur, if using, and leave to cool.

**2** Beat the egg whites for 5 mins using an electric whisk until doubled in volume. Beat the egg yolks and remaining sugar together in a separate bowl for 3-4 mins until the sugar has dissolved and the mixture is foamy and pale.

**3** Scrape the egg yolk mixture into the mascarpone mixture using a spatula, and beat to combine. Add half the whipped egg whites and beat again, then gently fold in

the remaining egg whites, being careful not to knock out too much air.

**4** To build the tiramisu, dip half the sponge fingers in the orange juice mixture and arrange in a rectangular dish (ours was 30 x 20 x 8cm) in a single layer. Dot over a third of the lemon curd, then spoon over half the mascarpone mixture. Repeat the layers, using up the remaining sponge fingers, orange juice and mascarpone mixture. Dot the rest of the lemon curd on top, and use a toothpick or skewer to gently swirl the curd into the topping to create a marbled effect. Cover and chill for 24 hrs before slicing and serving.

**GOOD TO KNOW** vit c

**PER SERVING (10)** 422 kcs • fat 25g • saturates 16g • carbs 43g • sugars 36g • fibre 0.5g • protein 6g • salt 0.3g