

LIMONCELLO & WHITE CHOCOLATE TIRAMISU

This has to be one of my favourite recipes to make in the spring and summer - it's incredibly zesty, it's sweet, it's tart, it's subtly savoury. All the things which make the back of your cheeks squeal in delight and you, your soul and your belly, very, very, very happy. Is it a traditional tiramisu? No. But who cares when it tastes so damn good. Food is all about fun, experimenting and importantly, exploring. Don't be put off by the basil, trust me on it, okay?

Recipe Makes: 1 x 18 by 25 cm / 7 by 10 inch dish

W	Y	N	LADY FINGER SOAK	CREAM	TO FINISH
H	O	E	150 g Caster Sugar	4 Large Eggs, yolks	125 g Lemon Curd
A	U	E	150 ml Water	175 g Caster Sugar	25 g White Chocolate
T			2 Lemons, zest & juiced	500 g Mascarpone*	1 Lemon, zest only
	D		400 g Sponge Fingers	400 g Double Cream**	4/5 Basil Leaf, fresh
				50 ml Limoncello, optional	
				100 g White Chocolate	
				1 tsp Vanilla Bean Paste	

* room temp

** fridge temp

- METHOD**
- To begin, let's make the lemon syrup for our **lady finger soak**. Add the water and caster sugar into a small saucepan and place over a high heat.
 - Grate in the zest of 2 lemons, squeeze in the juice and bring to the boil. Reduce the heat and allow it to simmer for 5 minutes. You want the water to thicken to a light syrup consistency. When done, remove from the heat and place to one side to cool.
 - Next, we are going to get cracking with our **Limoncello cream**. Add some water to a small saucepan and place over a medium heat. Into a heatproof bowl, add the egg yolks and caster sugar and mix using a balloon whisk or electric hand whisk until smooth.
 - Place the bowl on to the pan of simmering water to gently cook the yolks for approx. 10 mins. In this time, continue to whisk to increase the volume of the egg yolks – by the time the yolks are cooked, the mixture should be pale but thick. Remove from the heat and allow to cool for about 10 minutes.
 - Once the sugary yolks have cooled slightly, add the mascarpone, and mix well.
 - Pour double cream, vanilla bean paste, and limoncello into a bowl and use an electric hand whisk to bring to stiff peaks.

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- Gently fold into the mascarpone before finishing by adding 2 tps of the finely chopped basil to the bowl and grating in the 100 g of white chocolate. Lightly mix and give the cream a taste because HOLY YUMOLY. Pop the bowl into the fridge until you are ready to assemble.

- To **assemble**, grab yourself a deep dish (approx. 18 cm by 25 cm). Dip the lady fingers one by one into the reserved lemon syrup and place onto the base of the dish. Try to keep each one nice and snug with the next, covering the entire base.

- Scoop ½ of the limoncello cream on top and use the back of a spoon to spread to an even layer.

- Take a teaspoon and dollop ½ of the lemon curd over the top. Use the back of the spoon to lightly ripple through.

- Repeat the lady finger process again, dunking and layering on top of the cream. I like to dunk for about 5 seconds each side to maintain a little bit of bite to them but if you prefer smushier, leave them for a few seconds longer.

- Add the remaining cream on top, followed by the remaining lemon curd. Ripple through lightly once again.

- Place the dish in the fridge to chill overnight. Just before serving, grate the zest of the remaining lemon & white chocolate before sprinkling on top and finishing with any remaining basil.

- Use a hot knife to slice and enjoy. Wow I am jealous of you right now. Tell heaven I said hi.