

The ultimate cookbook for
Dessert Lovers
XOXO
my collections



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Afternoon Delights





Cherry Ripe Slice



PREP: 35 MINUTES



COOK: 1 HOUR



SERVES: 24

INGREDIENTS:

1 1/4 cups flour
3/4 cup desiccated coconut 1/2 cup
brown sugar
1/4 cup SR flour
2 tbsp CADBURY BOURNVILLE Cocoa
185g butter, melted

1 1/2 cups desiccated coconut, extra
395g can sweetened condensed milk
100g red glace cherries, quartered
125g CADBURY Dark Chocolate Melts
60g butter, extra, chopped

METHOD:

1. Whisk together the flours, coconut, sugar and cocoa in a bowl. Add the melted butter and stir to combine.
2. Press into the base of a greased and paper lined 28cm x 18cm slice pan (ensure paper extends 5cm above the top of the pan).
3. Bake in a moderate oven 180°C for 15-20 minutes or until just firm to the touch. Cool slightly.
4. Combine the extra coconut with the condensed milk and cherries. Gently spread over the base, smooth the surface and then bake in a moderate oven 180°C for 20 minutes or until golden brown.
5. Cool on a wire rack.
6. Combine the chocolate and extra 60g butter and melt gently in a bowl over simmering water. Spread over slice and allow to set at room temperature.
7. Store in an airtight container until required. Cut into pieces and serve.

TIP: To slice neatly, chill the uncut slice before cutting with a hot knife. Cherry Ripe Slice may then be stored at room temperature and is best when served/eaten at room temperature.



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Lemonade Scones



PREP: 10-12 MINUTES



COOK: 15 MINUTES



SERVES: 12

INGREDIENTS:

3 cups self raising flour
1/2 tsp baking powder
1 tsp sugar
60g Copha

300mL lemonade
1 egg beaten
Plain flour for kneading and rolling

METHOD:

1. Pre-heat oven to 190 °C.
2. In a large bowl, combine the self raising flour, baking powder and sugar.
3. Grate the Copha over the flour. Rub the Copha into the flour until mixture resembles fine breadcrumbs.
4. Make a well in the centre of the flour mixture and pour in 3/4 of the lemonade. Mix to a firm but tacky dough, adding more lemonade if required.
5. Turn dough out onto a lightly floured board and knead gently.
6. Roll dough out to a 4cm thick circle.
7. Using a floured cutter, cut out scones. Re roll dough as required.
8. Place scones onto a floured non-stick baking tray. Brush scones with beaten egg and bake in the pre-heated oven at 190 °C for 12-15 minutes.
9. Cool on a wire rack and serve warm.

TIP: If making date or sultana scones, add ½ cup of fruit and 1 beaten egg to the mixture.



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Blueberry & Walnut Teacake



PREP: 20 MINUTES



COOK: 50-55 MINUTES



SERVES: 8-10 DINNER PARTY

INGREDIENTS:

125g butter, softened
1 cup caster sugar
3 eggs
2 cups self-raising flour, sifted

250g tub light sour cream
2 tbs lemon juice 3/4 cup walnuts, chopped
300g Creative Gourmet frozen Blueberries
Icing sugar, for dusting

METHOD:

1. Preheat oven to 180°C (160°C fan-forced). Line a 30cm x 20cm lamington pan with non-stick baking paper, allowing a 2cm overhang on all sides.
2. Using an electric mixer, cream butter and sugar together until pale and fluffy. Add eggs, one at a time, beating well after each addition.
3. Using a metal spoon, stir flour into egg mixture alternately with sour cream. Fold through lemon juice and walnuts. Spoon mixture into prepared pan and smooth top.
4. Evenly sprinkle with frozen blueberries and lightly press into mixture.
5. Bake for 50-55 minutes until golden and cooked through when tested with a skewer. Cool in pan. Remove from pan. Dust with icing sugar, slice and serve,



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Chocolate Crackles



PREP: 10 MINUTES



SERVES: 12

INGREDIENTS:

Dark chocolate crackle
250g (1 block) Copha
125g (1 cup) icing sugar

60g (1/2 cup) Cocoa powder
4 cups Rice Bubbles
100g (1 cup) desiccated coconut

METHOD:

1. Line a standard 12 cup muffin tray with paper cases.
2. Melt Copha in microwave on high or in a saucepan until fully melted. Mix Rice Bubbles, icing sugar, cocoa powder and desiccated coconut in a large bowl.
3. Add in the melted Copha, and stir to combine. Spoon crackle mix evenly into the prepared muffin cups. Place in fridge for 1 hour to set.

TIP: Can be stored in an airtight container in the fridge for up to 4 days.



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Milk Chocolate Shortbread Hearts



PREP: 30 MINUTES



COOK: 30 MINUTES



MAKES: 24

INGREDIENTS:

250g butter, softened
1/2 tsp vanilla bean extract
1/3 cup caster sugar

2 1/4 cups flour
1/4 cup rice flour
250g CADBURY Milk Chocolate Melts

METHOD:

1. Cream the butter, vanilla and sugar until light and fluffy, then stir in sifted flours to make a soft dough. Roll between 2 pieces of baking paper to 3mm thickness then chill for 15 minutes or until firm.
2. Cut heart shapes with a 7-8cm cutter, and a smaller 2cm cutter for the centre. Re-roll the dough gently to make more biscuits.
3. Place on greased trays and bake in a moderately slow oven 150°C for 25 minutes or until pale golden. Cool on a wire rack for 5 minutes before lifting off onto rack to cool completely.
4. Store in an airtight container until required.
5. Place the biscuits on baking paper lined trays. Melt 2/3 of the chocolate very gently in a glass bowl over simmering water. Remove from the heat then stir in the remaining chocolate until smooth and melted. Spoon the melted chocolate into a piping bag then pipe into the centre of each biscuit. Allow the chocolate to set at room temperature then store in an airtight container until required.



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Berry & Cream Sponge with Raspberry Coulis



PREP: 30 MINUTES



COOK: 10 MINUTES



SERVES: 8

INGREDIENTS:

1 cup Creative Gourmet frozen raspberries
1 cup Creative Gourmet frozen blueberries
1 unfilled plain double sponge cake

1 cup thickened cream
1 tablespoon icing sugar mixture, sifted

RASPBERRY COULIS

500g Creative Gourmet frozen Raspberries ½ cup caster sugar

METHOD

BERRY & CREAM SPONGE:

1. Transfer frozen raspberries and blueberries to a tray to partially defrost.
2. Meanwhile, using a pastry/biscuit cutter (or use a glass as a guide), cut 8 x 6.5cm rounds from the sponge.
3. Whip cream and icing sugar together in a bowl until soft peaks form.
4. Top each sponge round with whipped cream. Arrange raspberries and blueberries on top.
5. Place on a serving platter or individual plates, drizzle with raspberry coulis and serve.



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RASPBERRY COULIS

1. Place frozen Raspberries and sugar into a large non-stick frying pan. Stir to combine.
2. Heat, stirring often, over medium heat until bubbling. Reduce heat and simmer for 5 minutes or until berries are very tender.
3. Using a wooden spoon, crush raspberries until pureed.
4. Remove from heat and set aside to cool. Pass Raspberry mixture through a sieve to strain. Discard seeds.

TIP: Makes $\frac{3}{4}$ cup of coulis.



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Breville

Banana Pecan & Caramel with Coconut Ice Cream Waffle



PREP: 10 MINUTES



COOK: 10 MINUTES



SERVES: 8

INGREDIENTS

WAFFLE:

3 eggs
1 3/4 cups milk
125g unsalted butter, melted
1 tsp vanilla extract
2 cups self-raising flour

1/4 cup brown sugar, plus 1/2 cup extra to sprinkle
2 large bananas, thinly sliced
1/4 cup chopped toasted pecans

CARAMEL:

300mL thickened cream
60g butter
3/4 cup brown sugar

Ice cream and toasted chopped pecans to serve

METHOD:

This recipe uses the Breville Smart Waffle making crispy golden waffles without the mess. Find out more at breville.com.au

WAFFLE:

1. Select CLASSIC setting and dial up 6 on the browning control dial. Preheat until orange light flashes up and the word HEATING disappears.
2. Whisk together the eggs, milk, butter and vanilla in a jug and set aside.
3. Combine flour and sugar in a large bowl, make a well in the centre and whisk in milk mixture to form a smooth batter.



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4. Using waffle dosing cup, pour just under 1/2 cup of batter into each waffle square. Sprinkle 1-2 teaspoons of brown sugar over each waffle square and top with 4 slices of banana. Close lid and cook until timer has finished and ready beep has sounded 3 times. Repeat with remaining batter, banana and sugar.

CARAMEL:

1. To make caramel sauce, combine cream, butter and brown sugar into a small saucepan. Stir over medium heat and bring to the boil, reduce to low and simmer for 2-3 minutes or until thickened.
2. To serve, top waffles with ice cream and toasted pecans; drizzle over caramel sauce.



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Hot Raspberry Souffles



PREP: 25 MINUTES



COOK: 15 MINUTES



SERVES: 4

INGREDIENTS:

300g Creative Gourmet frozen Raspberries
1/3 cup caster sugar + 2 tsp extra for
dusting dishes
Melted butter, for greasing
2 egg yolks

1 1/2 tbsp flour
1 tbsp cornflour
5 egg whites
Icing sugar, for dusting

METHOD:

1. Combine frozen raspberries and 1 tablespoon sugar in a medium saucepan. Bring to the boil, mashing raspberries with a wooden spoon, over medium heat and cook for 2 minutes until raspberries are very soft.
2. Using a wooden spoon, mash/push raspberries through a sieve into a bowl to form a smooth puree (it makes about 200mL puree). Transfer to a heatproof bowl and chill until cooled.
3. To make souffles, preheat oven to 190°C. Grease 4 x 1 cup souffle dishes or ramekins with melted butter and sprinkle each with 1/2 teaspoon sugar to lightly coat sides and base of dishes.
4. Place 1/2 cup (125mL) cooled raspberry puree into a large bowl. Add egg yolks and sift over the flours. Stir until combined. Reserve remaining puree to serve.
5. In a clean bowl, using electric beaters, beat egg whites until soft peaks form.
6. Gradually beat in remaining 1/4 cup caster sugar until firm peaks form. Using a large metal spoon, gently fold a large spoonful of egg whites through raspberry mixture. Fold in remaining egg whites.
7. Spoon mixture evenly into prepared dishes. Place on a baking tray. Bake for 10 minutes until puffed and light golden on top. Dust with icing sugar and serve immediately with remaining raspberry puree.



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Breville

Poached Rhubarb & Vanilla Custard Waffle



PREP: 15 MINUTES



COOK: 15 MINUTES



SERVES: 12

INGREDIENTS:

2 x 500g bunches fresh rhubarb,
trimmed and washed
1/4 cup sugar
3 eggs, separated
2 cups milk
1 tsp vanilla extract
125g butter, melted

1 cup custard powder
1 3/4 cups self-raising flour
1 tsp baking powder
1/2 cup caster sugar
Serve with thick custard and reserved
rhubarb, sprinkle with icing sugar

METHOD:

This recipe uses the Breville Smart Waffle making crispy golden waffles without the mess. Find out more at breville.com.au

1. Cut rhubarb stalk into 2cm lengths and place into a saucepan with sugar and 1 cup water. Cook over low heat until rhubarb is soft but not broken down. Remove and strain; cool completely.
2. Whisk egg yolks, milk, vanilla extract and melted butter together in a large jug.
3. Combine custard powder, flour, baking powder and sugar together in a large mixing bowl and make a well in the centre.
4. Carefully pour in egg and milk mixture and whisk until just combined. Fold through half the rhubarb and reserve the rest to serve.
5. Beat egg whites with electric beaters until firm peaks form. Fold through waffle batter.
6. Select BELGIAN waffle setting and dial up 5 on the browning control dial.
7. Preheat until orange light flashes up and the word HEATING disappears.
8. Using waffle dosing cup, pour 1/2 cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times. Repeat with remaining batter.
9. Serve warm with extra thick custard and reserved rhubarb and a sprinkle of icing sugar.



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Blueberry, Walnut & Golden Syrup Pudding



PREP: 25 MINUTES



COOK: 70 MINUTES



SERVES: 8

INGREDIENTS

PUDDING:

125g butter, melted and cooled,
extra for greasing
1 2/3 cups self-raising flour, sifted
2/3 cup brown sugar
1/2 cup walnuts, chopped
1 cup full cream milk

1 egg (at room temperature)
2 tbsp golden syrup
300g Creative Gourmet frozen Blueberries
Sifted icing sugar, for dusting
Vanilla ice-cream or whipped cream, to serve

SAUCE:

1/3 cup brown sugar
2 tsp cornflour

2 tbsp golden syrup
1 1/4 cups boiling water

METHOD

PUDDING:

1. Preheat oven to 180°C/160°C fan-forced. Grease an 8-cup (about 6cm deep) ovenproof dish with butter and place on a baking tray lined with non-stick baking paper.
2. Sift flour into a large bowl and stir in brown sugar and walnuts. In a jug, whisk milk, egg, melted butter and golden syrup together. Pour into flour mixture.
3. Reserve 1/3 cup frozen blueberries and add remaining frozen blueberries to pudding mixture. Gently stir with a metal spoon until well combined. Spoon into prepared dish.



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SAUCE:

1. To make sauce, combine brown sugar and cornflour in a small bowl. Sprinkle evenly over pudding. Combine golden syrup and boiling water in a heatproof jug. Pour mixture over the back of spoon on to the pudding.
2. Sprinkle with reserved frozen blueberries. Bake for 1 hour 10 minutes to 1 hour 15 minutes until firm to touch. Set aside for 5 minutes. Lightly dust with icing sugar. Serve with ice-cream or cream.



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Breville

Hot Apple Pie & Coconut Crumble Waffle



PREP: 20 MINUTES



COOK: 15 MINUTES



SERVES: 12

INGREDIENTS

WAFFLE:

4 eggs
2 cups milk
200g unsalted butter, melted and cooled
2 tsp vanilla extract
3 cups self-raising flour

1 tsp ground cinnamon
1/4 cup caster sugar
1/4 cup brown sugar
400g can pie apple

CRUMBLE:

2 tsp desiccated coconut
1/4 cup rolled oats
1/4 cup plain flour
1/4 cup brown sugar

60g butter
Crumble, apple slices and vanilla
ice cream to serve

METHOD:

This recipe uses the Breville Smart Waffle making crispy golden waffles without the mess. Find out more at breville.com.au

WAFFLE:

1. Place eggs, milk, butter and vanilla in a large jug and whisk until well combined.
2. Combine flour, cinnamon and sugars into a large mixing bowl and make a well in the centre.
3. Carefully whisk in egg milk mixture to form a smooth batter. Fold through canned pie apple.
4. Select classic waffle setting and dial up number 6 on the browning control dial.



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5. Preheat until orange light flashes up and the word HEATING disappears.
6. Using waffle dosing cup, pour 1/2 cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times. Repeat with remaining batter.

CRUMBLE:

1. To make the crumble, combine coconut, oats, flour and sugar in a bowl. Using your fingertips, rub butter into mixture. Heat a large frying pan over medium high heat. Add oat mixture and cook 8-10 minutes, stirring frequently until golden, crispy and crumbly. Remove and cool completely.
2. Serve with topped with crumble topping, vanilla ice cream and extra slices of apples.



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Sweet Moments to Share





Chocolate Macaron Cake



PREP: 35 MINUTES



COOK: 1 HOUR



SERVES: 12-16

INGREDIENTS:

3 cups icing sugar, sifted
1 1/2 cups ground almonds, sifted
1 cup CADBURY BOURNVILLE Cocoa, sifted
6 egg whites
3/4 tsp cream of tartar
600mL thickened cream, whipped

250g raspberries
250g strawberries, halved
1/2 cup berry sauce or coulis, if desired
CADBURY BOURNVILLE Cocoa, extra,
for dusting

METHOD:

1. Combine the icing sugar, almonds and cocoa in a bowl. Beat the egg whites and cream of tartar just until stiff peaks form.
2. Stir a spoonful of whites into the cocoa mixture then fold in the remaining whites. Spoon onto baking paper-lined baking trays, making 3 x 21cm circles.
3. Bake in a hot oven 200°C for 10-15 minutes or until the macarons feel firm on the outside. Cool on a wire rack for 5 minutes before lifting off onto rack to cool completely. Store in an airtight container until required.
4. Assemble 2 layers of macaron cake by spreading each with half the cream then berries and a drizzle of raspberry sauce. Top with the final macaron layer and dust liberally with cocoa. Slice and serve.

TIP: The Chocolate Macaron Cake may be assembled ahead and stored in the refrigerator. Bring to room temperature and dust with cocoa just prior to serving.



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Gluten Free Banana Cake



PREP: 10-12 MINUTES



COOK: 60 MINUTES



SERVES: 8

INGREDIENTS:

125g Copha
125g castor sugar
1 lemon zested & juiced
2 eggs
2 ripe bananas, mashed

2 cups gluten free flour or
Chestnut flour
2 tsp baking powder (gluten free)
1 tbsp golden syrup
1/2 cup desiccated coconut

METHOD

MIX N BAKE:

1. Pre-heat oven to 170 °C.
2. In the work bowl of a food processor, cream the chopped Copha and sugar together until light and creamy.
3. Add the lemon zest and eggs gradually to the Copha mixture.
4. Remove the mixture from the food processor into a large mixing bowl.
5. Fold through the mashed banana until well combined.
6. Sift the flour and baking powder together and fold through the mixture.
7. Finally stir through the golden syrup and desiccated coconut. Mixture should be a soft dropping consistency. If the mixture is still too thick, stir through 1-2 tablespoons of water.
8. Spoon the mixture into a greased and lined 24cm baking tin.
9. Bake in the pre-heated oven at 170 °C for 50-55 minutes or until cooked through.
10. Turn cake onto a wire rack and cool completely before icing and decorating.
11. Continue baking puffs for a further 10 minutes, until brown and springy to the touch. Set aside on the tray for 5-10 minutes. Then turn onto a wire rack to cool completely.



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INGREDIENTS

ICING:

30g Copha, melted
2 cups icing sugar
1 tblsp lemon juice

Zest of lemon to garnish
Dried banana chips to decorate

METHOD:

1. Whisk together the melted Copha, icing sugar and lemon juice until well combined.
2. Spread mixture generously over the cooled cake and decorate with the lemon zest and banana chips.

TIP: This cake can be prepared with regular flour if you are not gluten intolerant. Banana can also be replaced with poached Apple, Pear or Apricots. Store cake in an airtight container or tin for up to 7 days.



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Breville

Lemon Ricotta Cheesecake Waffle



PREP: 20 MINUTES



COOK: 15 MINUTES



SERVES: 12

INGREDIENTS

LEMON RICOTTA CHEESECAKE WAFFLE:

4 eggs, separated
2 1/2 cups milk
200g unsalted butter, melted and cooled

2 tsp vanilla extract
3 cups self-raising flour
1/4 cup caster sugar

LEMON RICOTTA FILLING:

400g smooth ricotta
1/2 cup lemon curd

1 cup passion fruit pulp (approx. 16)
1/4 cup icing sugar

METHOD:

This recipe uses the Breville Smart Waffle making crispy golden waffles without the mess. Find out more at breville.com.au

LEMON RICOTTA CHEESECAKE WAFFLE:

1. Place egg yolks, milk, butter and vanilla in a large jug and whisk until well combined.
2. Combine flour and sugar into a large mixing bowl and make a well in the centre.
3. Carefully whisk in egg milk mixture to form a smooth batter.
4. Beat egg whites with electric beaters until stiff peaks form. Gently fold egg whites into batter.
5. Select BELGIAN waffle setting and dial up number 6 on browning control dial.
6. Preheat until orange light flashes up and the word HEATING disappears.
7. Using waffle dosing cup, pour 1/2 cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times. Set aside to cool completely.



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LEMON RICOTTA FILLING:

1. Beat ricotta and lemon curd together until smooth and set aside.
2. For the passion fruit sauce, spoon pulp into a medium saucepan along with 1/2 cup water and the icing sugar. Stir over medium heat for 5 minutes or until thick and syrupy. Remove and cool.
3. To serve, cut each waffle in half diagonally and sandwich with lemon cheesecake filling. Serve 2 waffles for each person and drizzle over passion fruit sauce.



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CADBURY Salted Caramello Mousse



PREP: 20 MINUTES



COOK: 10 MINUTES



SERVES: 6-8

INGREDIENTS:

220g CADBURY DAIRY MILK Caramello,
broken into pieces
1 cup thickened cream, softly whipped
2 eggs, separated

100g CADBURY DAIRY MILK Caramello,
extra, roughly chopped, for serving
Salt flakes, for serving

METHOD:

1. Melt the chocolate gently in a bowl over simmering water. Set aside to cool for 15 minutes.
2. Whisk the egg yolks into the chocolate, then fold in the cream. Beat the egg whites until soft peaks form. Stir one third of the whites into the chocolate to loosen, and then fold in the remaining whites.
3. Spoon into small serving glasses and chill until required.
4. Top each mousse with extra Caramello and a few salt flakes.

TIP: For an extra special treat/grown up dessert, why not spoon the mousse into prepared chocolate cups then refrigerate until required.



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Gluten Free Tiramisu



COOK: 1 1/2 HOURS



SERVES: 12



SERVES: 6-8

INGREDIENTS

SPONGE FINGER BISCUITS:

50g (1/4 cup) diced Copha
5 Eggs separated
160g (2/3cup) castor sugar
1tsp vanilla essence

150g (1 cup) gluten free plain flour
75g (1/2 cup) gluten free self-raising flour
1/2tsp gluten free baking powder

MARSCAPONE CREAM:

500mL (2 cups) strong black coffee (hot)
125mL (1/2 cup) Marsala
130g (1/2 cup) Castor sugar
4 eggs separated

250g (1cup) Mascarpone
250mL (1 cup) Thickened cream
Cocoa powder for dusting
50g dark chocolate, grated

METHOD

SPONGE FINGER BISCUITS:

1. Pre heat oven to 180°C (fan forced 160°C). Lightly grease and line with parchment paper two 30cm x 40cm / 11in x 15in flat baking trays. Chill the serving dish in the refrigerator.
2. Warm Copha in the microwave, just soft enough for creaming (around 1 minute on 50% power).
3. Set aside 2 tablespoon of the castor sugar and cream the remaining castor sugar and Copha using an electric mixer until light and fluffy. Add egg yolks in one at a time followed by vanilla essence.
4. Transfer mix to a large bowl and set aside. Beat egg whites using an electric mixer, until soft peaks form. Add the reserved 2 tablespoons of castor sugar and whisk for a further minute.



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5. Sift together flours and baking powder. Fold half the egg whites into the egg yolks; fold the flour mix into the egg yolks. Fold the remaining egg whites into the mix.
6. Fill a piping bag fitted with a 1cm plain nozzle with the mix and pipe 24 biscuits 8cm (3 1/2in) long.
7. Bake for 12 to 15 minutes or until golden brown and firm, alternating trays half way through cooking. Set tray aside for 5-10 minutes before turning onto a wire rack to cool completely.

MARSCAPONE CREAM:

1. Mix together hot coffee, Marsala and 2 tablespoons of castor sugar. Set aside coffee mixture to cool completely.
2. In an electric mixer whisk half of the castor sugar and the egg yolks until thick and creamy. Transfer mix to a large bowl, then fold the mascarpone gently through one third at a time; keep in the fridge until ready to use.
3. Beat cream using an electric mixer until soft peaks form; keep in the fridge until ready to use.
4. Beat egg whites using an electric mixer, until soft peaks form. Slowly add the remaining castor sugar and whisk for a further 2 minutes.
5. Take mascarpone mix and whipped cream from fridge; fold whipped cream gently through one third at a time into the mascarpone mix. Then fold in egg whites gently one third at a time. Keep refrigerated until ready to assemble.

TIP: For best results, make this the night before serving. Serving sizes are dependent on size of serving dish, and how generous the portions are. Works well with a 21cm square dish. To assemble the tiramisu, dip four pieces of biscuit at a time into the coffee mixture, squeeze out the excess liquid and arrange in the bottom of the dish. Continue this until there is an even layer of biscuit in the dish. Spoon enough mascarpone cream to make a layer the same thickness as the biscuit layer; ensuring layers are even. Continue the process until the dish is full, finishing off with a layer of cream (there should be two layers of biscuit and two layers of cream). Dust with cocoa powder and sprinkle grated chocolate over the top. Serve immediately or keep refrigerated until ready to serve.



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