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PREP: 20 minutes + chilling
COOK:
SERVES: 8-10

Tim Tam Tiramisu

While it's hard to beat a classic, we think this Italian-Aussie fusion has secured a place firmly in our hearts. This recipe layers whipped mascarpone between coffee-soaked Tim Tams to create something reminiscent of the iconic Tim Tam slam.

Ingredients

500g Mascarpone
4 large egg yolks
1/4 cup (110g) granulated sugar
2 cups (500ml) thickened cream
3 tsp Queen Vanilla bean Paste
1 1/2 cups (375ml) strong espresso, room temperature
1/4 cup (60ml) Kahlua, optional
2 x Tim Tams Family Pack (660g)
Cocoa powder, to dust

Method

STEP 1

With a handheld or stand mixer fitted with a paddle or whisk attachment, beat the mascarpone in large bowl until smooth. Set aside.

STEP 2

In a heat-proof bowl place egg yolks and sugar, whisking to combine. Place bowl over a small pot of simmering water over medium-low heat. Don't let the water touch the bottom of the bowl. Whisk together until pale and thick. Remove from the heat and add to mascarpone. Beat on medium speed to combine.

STEP 3

Whip thickened cream and vanilla bean paste to firm peaks (do not overwhip). Fold the whipped cream into the mascarpone mixture. Place in fridge to chill for 30 minutes.

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Method

STEP 4

Combine coffee and kahlua (if using) in a shallow bow, set aside.

STEP 5

Slice edges off all the Tim tams length ways just enough to reveal the cookie. Soak Tim tams in coffee mixture, then arrange them in serving dish to make one solid layer. Top with half the mascarpone mixture, then remaining soaked Tim tams.

STEP 6

Put the remaining mascarpone in a piping bag fitted with a large round piping tip, then pipe on top layer. Chill for 2-3 hours before dusting with cocoa to serve. Cover leftover tiramisu and store in the refrigerator for up to 3 days.

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