



# Miss Windsor's Festive Sherry & Spice Tiramisu - with Harvey's Bristol Cream!

**Preparation time: 40 mins**

**Serves 8 delightful guests!**

## Ingredients

- 1 pack of Amaretto Morbido (Italian almond macaroons) or ladyfingers.
- 4 heaped teaspoons of instant espresso coffee
- 150 ml (5 US fl oz) boiled water
- 200ml (7 US fl oz) any sherry (preferably Harvey's Bristol Cream!)
- 2 eggs
- 70g (just over 1/3 cup) golden caster sugar
- 500g (2 cups) mascarpone cheese
- 1 & 1/2 nutmeg grated
- 3 teaspoons of cocoa powder
- generous handful of flaked almonds.

## Equipage

- Round glass, decorative bowl (9 cm / 7.5 inch) or square Pyrex dish (22 cm / 8.5 inch)
- Electric hand-whisk

## Method

1. First off, wash those grubby little mitts of yours! Ta very muchly.
2. In a small bowl dissolve instant espresso coffee in boiling hot water. Leave to completely cool.
3. Now, mix the cooled coffee with approx. 2/3 of sherry and set to one side.
4. Separate the eggs – keep only one of the egg whites.
5. Whisk egg yolks with golden caster sugar until thick and pale. Fold in the mascarpone cheese and left-over sherry and give it a quick blast with the electric hand-whisk. Then gently fold in the grated nutmeg.



6. Using a separate bowl, whisk the egg white until it has thickened and appears rather bubbly.
7. Now, fold the egg white into the mascarpone mixture. Again, give it a quick blast with the electric hand-whisk. Put to one side.
8. Darlings line the bottom of your chosen dish with a layer of Italian almond macaroons or ladyfingers dipped into the coffee/sherry concoction. Make sure you soak both sides, just enough so they're damp but not gooey!
9. Spread half of the mascarpone mixture over the biscuits. Repeat with another layer of dampened Italian almond macaroons or ladyfingers. Then finish off with another creamy layer of the mascarpone mixture – How spiffing!
10. Cover the dish with clingfilm and transfer to the cool environment of one's refrigerator. Leave overnight, or a few hours will suffice!
11. When you're ready to serve your delicious festive Italian creation, then dust with cocoa powder and sprinkle with flaked almonds – voila!
12. Darlings, please do enjoy with a drop or two of Harvey's Bristol Cream, or sup away on any sherry you fancy!

*Miss Windsor x*