

Ingredients

500g mascarpone

1 sp sugar per 50g mascarpone

1 very fresh egg per 100g mascarpone

ground coffee

amaretto

200g of lady fingers

Method

Make sure mascarpone and eggs are at same temperature. Put mascarpone in mixing bowl and add sugar (use 8 sps for 500g mascarpone). Add eggs one at a time (use 3-4 depending on egg size), whisking until all mixed in. Shouldn't be too thick or too runny. Make strong espresso and mix two parts espresso to one of amaretto, pour into a bowl and then dip biscuits in, and fill up the bottom of the baking tin, putting the biscuits face down across the bottom. With a spoon then give each biscuit a drop of so more of the espresso/amaretto mix. Then drip, don't spread because it will disturb the biscuits, the mix across the biscuits. Then make another layer but with the biscuits pointing the other way for extra strength. Then a third layer of biscuits and a third layer of cream to finish off the cream. Then refridgerate overnight. Sieve cocoa powder over it and eat!