

Christmas Berry Tiramisu

Tiramisu is the perfect pick-me-up dessert to serve at Christmas after a decadent lunch. We love the combination of espresso with fresh summer berries. Prepare the tiramisu in glasses or jars on Christmas eve to let the flavours mull and give yourself more time with family and friends on the big day.

Prep time: 20 mins

Serves: 4

Ingredients:

3 [Woodland](#) Free Range Eggs
50g Caster Sugar
1 tsp Instant coffee, dissolved in 1 tsp of hot water
¼ cup [Anchor](#) Thickened Cream
½ cup Mascarpone
½ tsp Vanilla bean paste
1 cup Strong brewed coffee, cooled
½ cup Kahlua, optional
½ cup [Fresh Life](#) Pistachio Nuts, roughly chopped
100g Chocolate, in peels
1½ cups Fresh berries
12 Sponge fingers

[KitchenAid](#) Cordless Hand Mixer

[KitchenAid](#) Artisan Stand Mixer

Method:

1. In two bowls divide eggs into 3 yolks and 2 egg whites. Set aside.
2. Add egg yolks and sugar to your KitchenAid Artisan Stand Mixer and beat until light and pale. Add vanilla bean paste, thickened cream and mascarpone to the stand mixer and beat until smooth.
3. Add egg whites to a large bowl. Using your hand mixer beat egg whites until they form soft peaks. Fold into the kitchenaid bowl. Set aside.
4. Mix coffee with kahlua (if using). Break sponge fingers into smaller pieces to fit your glasses.
5. *To assemble:* Layer sponge fingers into the jars. Pour the kahlua coffee over then layer with cream mix, fresh berries, chocolate peels and pistachio nuts. Pop in the fridge for a few hours, or overnight.