

# HAIGH'S

CHOCOLATES

*Gourmet Chocolate  
Tiramisu*



# Gourmet Chocolate Tiramisu

**Serves 10-12**

**300g Haigh's Dark Chocolate**

**Couverture**

**100g Haigh's Milk Coffee  
Chocolate**

**500ml pouring custard**

**250g mascarpone cheese**

**50g icing sugar**

**400ml strong black coffee  
cooled**

**100ml coffee liqueur (optional)**

**250ml cream, whipped**

**500g Italian sponge cake  
fingers**

**Haigh's Dark Chocolate**

**Couverture, grated to serve**

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Line an 18cm x 28cm dish with baking paper extending 3cm above edges.

Melt the dark and milk coffee chocolate together in a large bowl. Warm the custard in a saucepan over a low heat and stir into the melted chocolate until combined and smooth. Cover and refrigerate.

Whisk together the mascarpone and icing sugar in a large bowl until combined. Mix together the coffee and coffee liqueur. Gradually beat 2 tablespoons of coffee/liqueur mixture into the mascarpone mixture, then fold through the whipped cream.

Pour remaining coffee mixture into a shallow bowl and dip each sponge finger into mixture. Layer soaked sponge fingers into

prepared dish to cover the bottom. Spread a layer of the mascarpone mixture and then a chocolate custard layer. Repeat with layer of soaked sponge fingers then chocolate custard mixture finishing with remaining mascarpone. Chill until required.

To serve, cut into squares and sprinkle with grated chocolate on the top.