

## Cherry Tiramisu

10g	Extra bitter cocoa powder
100g	Boiling water
250g	Mascarpone cheese
37g	Caster sugar
135ml	double cream, lightly beaten
3tbs	Kirsch
20	Biscoti slices
1tbs	cocoa powder

Make a strong chocolate liquid, add the kirsch and allow to cool.

Put the mascarpone cheese and sugar into a large bowl and beat until light and fluffy in texture. Add the lightly beaten cream and brandy and beat until thick again.

Dip each biscoti slice in the chocolate liquid and make a single layer in the base of the dish, placing them close together.

Add half the cheese mixture, spreading it evenly, then add another layer of chocolate soaked biscuits and finally the remaining cheese mixture. Spread the cheese mixture as evenly as possible, making a decorative scrolled pattern in the surface using a round bladed knife.

Cover with cling film and leave in the fridge for at least 3/4 hours.

Just before serving sieve cocoa powder liberally over the surface.

