

Poached Cherry & Chocolate Tiramisu



Serves 4

Prep 15 mins

Cooking 15 mins

Easy

Ingredients

85g caster sugar
¼ tsp vanilla extract
Juice and zest from ½ orange
200g cherries, halved and stoned or Opies
cherries in Kirsch
60ml tequila or brandy
1 tbsp kirsch (or if using Opies, take 2-3 tbsp
of liquid)

2 eggs, separated
250g mascarpone
10 savoiardi biscuits

For the ganache

125ml double cream
88g dark chocolate, 70%
cocoa solids, roughly
chopped

1. If using Opies, drain the cherries & reserve the juice. Do not cook the cherries, just put the sugar, vanilla, orange zest & juice in a pan & cook over a gentle heat until the sugar has dissolved. Bring to a simmer, then add the tequila or brandy. If using cherries, put 50g of the sugar, vanilla, orange zest & juice in a pan & cook over a gentle heat until the sugar has dissolved. Bring to a simmer & add the cherries, tequila and kirsch. Cook for a couple of minutes until the cherries are just tender. Pour into a bowl and leave to cool.
2. Meanwhile, beat the egg whites until stiff and set aside. Beat the yolks and the remaining sugar together until they are pale & have at least doubled in volume. This takes 3 to 4 minutes, so use an electric whisk. Now beat in the mascarpone, a 3rd at a time, to avoid lumps. Fold the whites into the mascarpone mix.
3. Now make the ganache: heat the cream in a saucepan until just simmering; turn off the heat & pour it over the chocolate, stirring to melt it. Add 2 tbsp of the cherry juices into the melted chocolate.
4. Lay the biscuits out in a shallow, wide dish, large enough to give you a single layer of biscuits. Drain the remaining liquid from the cherries & drizzle evenly over the biscuits. If using Opies, add some of the Opies liquid as well as the cooked liquid. Add the cherries. Pour over the ganache as evenly as possible; don't worry if it does not completely cover the biscuits. Now spread the mascarpone over the ganache. Cover the bowl with cling film & refrigerate for at least 6 hrs, or overnight; it starts to deteriorate after 24 hrs.
5. Dust with a little cocoa powder and bring to the table in all its glory.