

# Tiramisu au Pain d'Epices



**Serves 4**

**Prep 20 mins**

**Refrigeration 1h & overnight**

**Easy**

## **Ingredients**

250g mascarpone

3 eggs

6 slices of pain d'épices or honey loaf cake

50g sugar

125ml decaffeinated coffee

1 tbsp Marsala

some plums, de-stoned and peeled (optional)

1. Separate the egg yolks and whites. Beat the yolks with the sugar and the mascarpone until it is creamy, then add the Marsala.
2. De-stone the plums (if using) and if they are hard, peel them, then cook them with a tbsp sugar until soft. Set aside and cool.
3. Whip the whites into stiff peaks and carefully fold them into the mascarpone mixture. Keep in the fridge.
4. Finely crumble the 1 slice of the pain d'épices or honey cake. Cut the others in two and dunk them quickly into the coffee. Divide half of the dunked pain d'épices over 3 tall glasses. Next layer in the cream halfway up the glass, then put in the next layer of pain d'épices or honey cake and finish with the rest of the mascarpone cream.
5. Sprinkle the finely crumbled pain d'épices on top and preferably refrigerate overnight before serving.
6. This can be served with yellow fruits such as peaches, apricots or plums.