

Tiramisu-topped Pancakes



Serves 4

Prep 5 mins

Cooking 10 mins

Easy

Ingredients

150ml double cream
50-75ml sweet dessert wine or sherry
50g dark chocolate
1-2 tsp freshly brewed espresso coffee
pinch cocoa powder
4 pancakes or buy ready made

1. This recipe assumes you have made the pancakes previously. Mix the double cream with the sweet dessert wine to taste, then whisk together until thick.
2. Melt the chocolate and set aside. Brew the coffee and set aside.
3. To serve, spread 4 pancakes with the cream, then fold. Drizzle each one with 1-2 tsp freshly brewed espresso coffee and the melted chocolate, and dust each one with a pinch of cocoa powder.