

Tiramisu : Nestlé milk : dessert / Tesco.

Contributors

Tesco (Firm)

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RECIPE
COLLECTION

from
TESCO

TIRAMISU

Nestlé
Milk



DESSERT

TESCO

TIRAMISU

SERVES 6-8

INGREDIENTS

397g can **Nestlé** Sweetened
Condensed Milk

500g (1lb 2oz) carton Mascarpone
or full-fat cream cheese

3 x 15mlsp (3 tbsp) Marsala Wine or
brandy

150ml (1/4 pt) cold strong black coffee

125g (4oz) sponge fingers

15g (1/2 oz) Cocoa Powder

METHOD

- 1** In a mixing bowl beat together Nestlé Milk and Mascarpone or cream cheese.
- 2** Mix together Marsala wine or brandy with coffee in a shallow bowl.
- 3** Take one sponge finger at a time and dip it into coffee mixture, holding it in for a few seconds but taking care not to make biscuits soggy.
- 4** Line the base of a trifle dish with half of the sponge fingers. Spoon over half the creamy mixture.
- 5** Sift over a generous dusting of cocoa. Repeat.
- 6** Finish with a layer of cocoa and chill for 6-8 hours before serving.

All lines subject to availability at Tesco

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