



TIRAMISU CAKE

Nicola Coughlan

INGREDIENTS

GENOISE CAKE

- 6 large eggs
- 200g caster sugar
- 120g plain flour
- 1 tbsp cornflour
- ½ tsp baking powder
- 100ml strong brewed black coffee
- 2-4 tbsp coffee liqueur

MASCARPONE FROSTING

- 250g mascarpone cheese (full fat)
- 100g icing sugar
- 300ml double cream
- 1 tsp vanilla extract

- Cocoa to dust

FRENCH COFFEE BUTTERCREAM

- 100g caster sugar
- 1 tbsp coffee liqueur
- 5 large egg yolks
- 225g unsalted butter (cold and in cubes)
- 1 heaping tsp instant coffee powder
- ½ tsp vanilla extract
- Pinch of salt

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METHOD

CAKES

Preheat your oven to 175°C fan/350°F and grease & line three 8" cake tins.

Add the eggs and sugar to the metal bowl and with the cap off run Expert for 12 minutes on speed 7 with the whisk attachment. The mix should triple in size and ribbons of the mix should remain on the surface for 10 seconds before disappearing. Continue mixing if necessary.

Sift in the flour, cornflour and baking powder. Close the lid and with the cap off, run Expert for 1 minute on speed 2 with the whisk attachment. The flours should just be incorporated, so stop the machine early if necessary. Transfer the mix to the cake tins and bake for 20 mins, or until a skewer comes out clean. Cool in the tins for 5-10 mins before turning out onto a rack.

FOR THE BUTTERCREAM

Add the egg yolks, sugar, coffee liqueur and salt to the metal bowl and with the cap off and whisk attachment in, run Expert for 5 minutes on speed 5 at 60°C. Once done, leave the cap off and run Expert for 10 minutes on speed 7.

Remove the whisk attachment and run Expert for 7 minutes on speed 10. Keep the cap off and slowly add the butter cubes with the machine running. Once you've added all the cubes, stop the machine and put the whisk attachment back in. Add the coffee powder and run for the remaining few minutes to incorporate the flavours. Set aside until needed.

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FOR THE FROSTING

Add all the ingredients to the metal bowl and with the cap off and whisk attachment in, run Expert on Speed 5 for 5 minutes. Watch the mix carefully in case it comes together sooner than the 5 minutes, but you may also need to add more time. Each set of ingredients will differ.

TO ASSEMBLE

Split the cakes horizontally with a sharp knife and place a bottom layer onto a flat plate or cake stand. Dip a pastry brush into the coffee and liqueur mixture and gently moisten the surface of the sponge.

Take 1/5 of the buttercream and spread it evenly over the moist sponge and repeat with the remaining layers. Refrigerate this for 30 minutes.

Use a palette knife to cover the entire cake with the mascarpone frosting. Use a sieve to dust the cocoa powder over the top of the cake. Serve and enjoy