

# Tiramisu Cheesecake



## Ingredients & Prep

500 ml double cream whipped  
400 g mascarpone cheese  
100 g icing sugar  
100 g dark chocolate shaved with a potato peeler  
60 ml coffee liqueur

### Base

250 g digestive biscuits bashed into a fine crumbs  
120 g butter melted

### Sponge Marinade

60 ml strong cold espresso coffee  
60 ml coffee liqueur  
8 Sponge fingers  
1 tbsp icing sugar

### Garnish

50 g dark chocolate shaved with a potato peeler

## Suggestion & Tips

New take on an Italian classic, serve with a cup of espresso coffee.

## Recipe By FoodieBook

**Ref:** 448

**Heading:** Puddings

**Cuisine:** Italian

**Food Type:** Vegetarian

**No of Portions:** 8

## Method

**Step 1** - Make the base first by putting the biscuits in a bag & bashing with a rolling pin or a pan into crumbs, place crumbs into a bowl & add melted butter & stir in to combine.

**Step 2** - Take a 23 cm removable bottom spring-form cake tin, line with a little butter, then tip butter biscuit crumb mixture in the tin, even out & pack down to form the base. Chill in the fridge.

**Step 3** - Make the filling by placing mascarpone into a bowl with the coffee liqueur mix to loosen, in a separate bowl add the cream & the icing sugar & whip to firm, then fold into the Mascarpone with the shaved chocolate, set aside in the fridge.

**Step 4** - In a bowl the sponge marinade, dip the sponge fingers in the marinade to soak in, make more marinade if you run out, lay the marinated fingers evenly in the bottom of the tin on top of the base.

**Step 5** - Tip the filling on top of the fingers/base, smooth out with a spatula/spoon & place in the fridge for an hour.

**Step 6** - Loosen the edge of the cheesecake with a knife undo the clamp (if one) take off the tin & place on a serving plate & sprinkle over the chocolate shavings.