Broken Coffee Mascarpone Tiramisu Glasses



Serves: 4
Prep Time: 15 mins (plus 2 hours chill)

Ingredients

- 250 g Montefiore Coffee Mascarpone
- 10–12 savoiardi biscuits
- 150 ml strong espresso coffee, cooled completely
- 1 tsp vanilla extract
- Unsweetened Dutch cocoa, for dusting
- 20 g dark chocolate, finely grated or shaved, optional

Method

STEP 1

Prepare the espresso and cool it completely. Pour into a shallow bowl.

STEP 2

Stir the Coffee Mascarpone very briefly with the vanilla until smooth and spoonable. Do not whip it.

STEP 3

Break the savoiardi into rough 3–4 cm pieces that will fit naturally into the glasses.

STEP 4

Working with a few pieces at a time, dip each piece quickly into the cold coffee for about 1 second per side. The biscuit should absorb coffee but still hold its shape.

STEP 5

Divide half the soaked biscuit pieces between four 180–220 ml glasses. Spoon over half the Coffee Mascarpone, allowing the layers to stay deliberately loose and visible.

STEP 6

Repeat with the remaining soaked biscuits and Coffee Mascarpone. Do not compress the layers.

STEP 7

Cover and refrigerate for at least 2 hours, ideally 3–4 hours, so the savoiardi soften fully.

STEP 8

Dust with cocoa immediately before shooting/serving and finish with a little dark chocolate if using.