



# TORI FALZON'S FERRERO ROCHER TIRAMISU

Duration:

🕒 2 1/2 h

Servings:

👥 12 people

Level:

● Easy

## Ingredients

### WHAT YOU WILL NEED:

A baking dish around 24x24cm; or up to 12 small serving cups/bowls

INGREDIENTS	AMOUNT
Egg yolks	4
Caster sugar	120g
Vanilla extract	1 tsp
Mascarpone	250ml
Thickened cream	250ml
Espresso, cooled (I like to use decaf so my guests don't get a caffeine hit, especially when serving this after dinner)	400ml
Hazelnut liqueur	50ml
Savoardi biscuits	One packet (400g)
Hazelnut chocolate spread	220g

### TO SERVE:

Dutch cocoa

Gold leaf

Ferrero Rocher

Piping bag with star or plain nozzle

## Tori Falzon's Ferrero Rocher Tiramisu ~ step by step

1. In a stand mixer with the whisk attachment (or using an electric beater), beat egg yolks, ½ of caster sugar (60g) and vanilla extract on high heat until very pale and fluffy.
2. Again in the stand mixer, whisk cold cream and remaining 60g sugar until medium peaks form.
3. In a small bowl, use a spoon or fork to loosen up mascarpone, then fold into the egg mixture.
4. Fold the egg/mascarpone mixture into the whipped cream until combined.
5. Especially if you intend to pipe the topping, at this point, assess whether the mixture is firm enough to hold its shape. If not, you can whip this mix until it holds.
6. Add espresso and hazelnut liqueur to a small bowl.
7. Dip biscuits quite briefly (2 seconds each) in the liquid (too long and they will fall apart), then place in a baking dish or small serving cups/bowls.
8. Spoon over a layer of hazelnut chocolate spread, followed by some cream mixture. If you're using a larger tray (you may not have enough room for double layers if using individual bowls), repeat with biscuits and hazelnut chocolate spread. For the top layer, spoon the remaining mascarpone cream into a piping bag fitted with a star or plain nozzle, and pipe rounds over the top. Alternatively, you can skip the piping bag step to make things easier, and smooth it out with a spatula.
9. Chill for 2-24 hours (I recommend serving within 4 hours if you are piping to ensure the top hasn't lost its shape). Right before serving, dust cocoa powder in a gradient using a fine sieve. Use tweezers to place some gold leaf on top, and garnish each individual serving with a Ferrero Rocher.

