

# Berry tiramisu cake



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Serves: 8  
Preparation: 30 minutes  
(+ overnight chilling)

500g strawberries, hulled and roughly chopped  
300g blueberries  
2 eggs  
250g mascarpone cheese

¼ cup caster sugar  
1½ cups strong black coffee, cooled  
2 tbs Tia Maria liqueur or masala  
350g small sponge finger biscuits

1. Line the base of a 22cm springform cake pan with baking paper. Combine berries in a medium bowl.
2. Separate eggs. Combine egg yolks, mascarpone and caster sugar in a medium bowl and beat well to combine. Place egg whites into a medium bowl and using electric beaters, beat until soft peaks form. Gently fold egg whites through mascarpone mixture until just combined.
3. Combine cooled coffee and Tia Maria or masala in a shallow dish.
4. To assemble cake, dip sponge biscuits into coffee mixture for about 2 seconds on each side and use to line base of cake pan, break biscuits where necessary to fill any gaps. Spoon ½ mascarpone mixture over biscuit base and sprinkle evenly with ½ berries. Repeat layers finishing with berries. Cover with foil and refrigerate overnight. Remove side from pan, slice and serve.

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*Supplying quality fresh fruit & vegetables*

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