



## Oxfam fair Pedro Ximinez Tiramisu by Andrew Blake

### Ingredients

- 100ml strong Oxfam fair coffee
- 75ml Pedro Ximinez
- 4 egg yolks
- 2 tbsps sugar
- 2 egg whites
- 2 cups mascarpone cheese
- 30 small savoiardi
- 90g bittersweet chocolate, grated
- 75g milk chocolate, grated
- wine goblets, 6 large

### Directions

1. Mix coffee and pedro ximinez together and set aside.
2. Over a double boiler, beat egg yolks and sugar until mixture lightens in colour and forms ribbons (i.e. halfway to zabaglione). Allow to cool 5 minutes.
3. Meanwhile, beat egg whites to stiff peaks.
4. Fold mascarpone into egg yolk mixture one quarter at a time.
5. Fold mascarpone mixture into egg whites and set aside.
6. Lay savoiardi along edges of wine goblets all the way to the bottom, lining the entire glass (while keeping 6 savoiardi for later use).
7. Using a pastry brush, paint the cookies with the espresso/pedro ximinez mixture.
8. Fill each goblet one-third full with mascarpone mixture and sprinkle with bittersweet chocolate.
9. Lay one savoiardi across centre and paint with coffee mixture.
10. Fill each goblet with remaining mascarpone mixture, topping each with grated milk chocolate.