

Anna Polyviou,
AUSTRALIA

TIRAMISU MARTINI

Ever-exuberant pastry chef Anna Polyviou always adds a bit of theatre to her desserts and her spin on a classic tiramisu is no different, delivering excitement and surprise but in a super simple recipe. Served in a martini glass, the liquid elements are combined in a cocktail shaker in front of your guests then poured into martini glasses. It's a fun way to deliver a great dessert.

Serves: 6

Time: 10 minutes



INGREDIENTS

100 grams (3 ½ oz) savoiardi (lady finger) biscuits, halved lengthways, then cut in thirds crossways
125 ml (4 fl oz/½ cup) espresso coffee
2 tbsp coffee-flavoured liqueur, such as Kahlua
1 tsp vodka
crushed ice
200 grams (7 oz) mascarpone
100 ml (3 ½ fl oz) pure (pouring) cream (35% fat), lightly whipped
1 tbsp icing (confectioners') sugar, sifted
30 grams (1 oz) chocolate, to be grated during serving

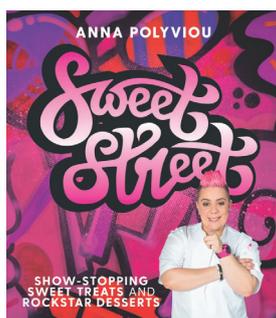


METHOD

1. Divide the savoiardi between 6 martini glasses and pour the espresso coffee over the top.
2. Combine the liqueur, vodka and crushed ice in a cocktail shaker and shake for 1 minute to chill the alcohol. Strain and pour 1 tablespoon of the liquid into each martini glass.
3. Put the mascarpone, cream and icing sugar into a small bowl. Use a tablespoon to beat them together until combined, then spoon the mixture evenly over the sponge fingers.
4. Sprinkle finely grated chocolate on top of the whipped mascarpone cream and serve.

Variations

- Try switching the savoiardi with sponge cake and adding strawberries.
- Leave out the alcohol if desired.



Images and recipes from Sweet Street by Anna Polyviou, Murdoch Books, RRP \$39.99
Photography by Nikki To, styling by Rhianna Contreras.

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Serves: 6



SHOPPING LIST:

- Savoiardi biscuits (100 grams / 3 ½ oz)
- Espresso coffee (125 ml / 4 fl oz / ½ cup)
- Coffee-flavoured liqueur (2 tbsp)
- Vodka (1 tsp)
- Mascarpone (200 grams / 7 oz)
- Pure cream (35% fat) (100 ml / 4 fl oz / ½ cup)
- Icing (confectioners') sugar (1 tbsp)
- Chocolate (30 grams / 1 oz)



NOTES & TIPS:

