 

TIRAMISU & THE CRATER RIM DR KOHLS RIESLING

Serves 4

INGREDIENTS

250ml strong hot coffee

1Tbsp sugar

2 Tbsp liqueur (if preferred)

12-16 Lady Fingers (sponge fingers)

250g mascarpone cheese

250 g yoghurt – berry flavour

Grated chocolate and ground coffee beans for topping

1. Mix coffee, sugar and liqueur (if wanted) and leave to cool.
2. Collect latte glasses or glass jars. Dip sponge fingers in coffee mixture and line bottom of glasses.
3. Mix mascarpone and yoghurt together and spred layer over sponge fingers.
4. Continue with layering until glasses are full.
5. Top with grated chocolate and ground coffee beans.
6. Refrigerate and leave to set for a couple of hours before eating

