

Tiramisu

Ingredients

Makes 6 cups

18 lady fingers
400g soft cheese
5 tbsp. sour cream
4 tbsp. whipping cream
1 tbsp. lemon juice
2 tbsp. caster sugar
1 cup black coffee
100g chocolate chips

Equipment

Mixing bowl
Mixing spoons
Mug
Kettle
Measuring jug
Weighing scales
Measuring spoons
Plastic cups

Method

1. Make up a mug of black coffee and leave to cool for 20 minutes.
2. In a mixing bowl, weigh out the soft cheese and add the sour cream, whipping cream, lemon juice and caster sugar.
3. Break the lady fingers in half and start to dunk them in the coffee.
4. Place them at the bottom of your cup and then top with cream. Repeat this until you have 3 layers of each.
5. Once the cup is full, top with chocolate chips.
6. Refrigerate for a few hours and serve cold, enjoy!