

Mascarpone with Espresso

Serves 4

One of the easiest desserts you'll ever make in your life - this is really just tiramisu without the lady fingers. There are many versions of this throughout Italy. Sometimes ground espresso, sugar and rum or brandy are passed around instead of mixed in and everyone adds what they like but sometimes presentation is important.

8 ounces (250 grams) mascarpone cheese
2 tablespoons finely ground espresso
4 tablespoons superfine (caster) sugar
4 tablespoons plain dark rum
grated dark chocolate as needed

Place the mascarpone in a mixing bowl, add the rum and beat with a strong spoon until smooth. Add in the sugar and espresso and mix well. Chill for at least 2 hours before serving. Using a pastry bag or a plastic bag with a hole cut in a corner pipe the mixture into clear glass containers. Grate chocolate over the top as garnish.

Recipe easily doubles or triples.