Dessert

STRAWBERRY ORANGE TIRAMISU

Method:

Mix the orange juice and orange liqueur together in a bowl and set aside.

Place the mascarpone, icing sugar, vanilla extract and orange zest in a bowl and gently beat together to soften.

Add the cream and whip together to form soft peaks. Do not over beat.

Take 9 of the biscuits and one at a time, dip fully into the orange juice mix (do not soak the biscuits) and lay in a shallow serving bowl.

Scatter on half of the strawberries, evenly across the sponge base.

Cover with half of the mascarpone mix and repeat the process.

Chill for at least 2 hours before serving.

Cut the rest of the strawberries in half and use to decorate along with the pistachio.

This can be made the day before – decorate just before serving.

Ingredients - Serves 6:

- 1 large orange, finely grated rind and the juice
- 3 tablespoons Grand Marnier or other orange liqueur
- 250g mascarpone
- 40g icing sugar
- 2 teaspoons of vanilla extract
- 250ml double cream
- 18 sponge finger biscuits
- 250g of strawberries, stalks and leaves removed.
- Pistachio nuts, roughly chopped

Soula's Top Tip:

Take the mascarpone out of the refrigerator for about 20 minutes before use, to soften. This will make it easier to mix with the cream without over beating. You want a 'floppy' mix.