

Apricot & Cardamom Tiramisu

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**Gather
& Feast**

Classic tiramisu with a twist. A cardamom-spiked coffee soak and a layer of tangy apricot fruit spread both add unexpected brightness and depth to this timeless dessert. I've used apricot fruit spread here, but plum, black cherry, or fig would be just as beautiful. Feel free to experiment with different flavours to create something new.

SERVES 10 | **TOTAL TIME** 30 minutes (+ overnight setting time)

INGREDIENTS

- 4 eggs, separated
- 100 g caster sugar
- 1 tablespoon vanilla extract
- 500 g mascarpone
- 250 ml strong hot coffee
- 1 tablespoon ground cardamom
- 60 ml brandy
- 24 savoiardi (sponge finger) biscuits
- 1 × 375 g jar St. Dalfour Apricot Fruit Spread
- 2-3 tablespoons dark Dutch-processed cocoa powder, for dusting

METHOD

1. In a large bowl, whisk the egg yolks, caster sugar and vanilla until pale, thick and fluffy. Gently fold in the mascarpone until smooth.
2. In a separate clean bowl, beat the egg whites until stiff peaks form.
3. Fold the egg whites into the mascarpone mixture until well combined. Set aside.
4. In a heatproof bowl, mix together the hot coffee, ground cardamom and brandy. Set aside to cool slightly.
5. To assemble, spoon two generous dollops of the mascarpone mixture into the base of a 35 × 21 × 9 cm dish and spread evenly.
6. Quickly dip 12 of the savoiardi biscuits (two at a time) into the coffee mixture, ensuring they are well soaked but not soggy. Arrange in a single layer over the mascarpone.
7. Spoon over half of the apricot fruit spread and gently spread it evenly.
8. Add half of the remaining mascarpone mixture and spread into an even layer.
9. Repeat with the remaining biscuits, dipping them briefly in the coffee mixture and layering them on top.
10. Spread over the remaining apricot fruit spread, followed by the final layer of mascarpone, smoothing the top.
11. Dust generously with dark Dutch-processed cocoa powder.
12. Refrigerate overnight to set. The tiramisu can be made up to 2 days in advance.
13. Dust with a little extra cocoa just before serving, if desired.
14. Store any remaining tiramisu in the fridge for up to 4 days.

NOTES

GF Option: This dessert can be made gluten free if you can get your hands on some GF savorardi biscuits.

Eggs: This recipe uses raw eggs. Use the freshest eggs possible and store the finished tiramisu in the fridge at all times.

Coffee strength: A strong coffee works best to balance the sweetness of the mascarpone and apricot. Espresso or stovetop coffee is ideal.

Biscuit soaking: Dip the savoiardi briefly, over soaking will cause the biscuits to collapse.

Flavour variations: Apricot pairs beautifully with cardamom, but plum, black cherry or fig fruit spread also work well. Or simply leave it out.

Make ahead: Flavour and texture improves with time, making this an excellent make-ahead dessert for entertaining.



Find the recipe and watch the video online:

<https://www.gatherandfeast.com/apricot-cardamom-tiramisu>

Let me know if you make the recipe! x @gatherandfeast