



YOU NEED:

3 egg yolks
65g sugar
5 tbs Kahlua coffee liqueur
500g mascarpone cheese
250ml coffee
30 boudoir biscuits or sponge fingers
55g dark chocolate, shaved

Serves 6-8



TO MAKE: Beat egg yolks with castor sugar until pale and thick. Add Kahlua and mascarpone. Beat until smooth. Dip 15 biscuits into coffee and place in the base of a deep dish. Spoon half of the cheese mixture and sprinkle half of the shaved chocolate. Arrange remaining coffee-soaked biscuits on top, followed by cheese mixture and the rest of the shaved chocolate. Chill for two hours before serving.