**Pistachio Tiramisu**

**Ingredients**

*For the pistachio cream:*

* 4 large egg yolks
* 100 grams caster sugar
* 500 grams mascarpone cheese, cold
* 120 grams smooth pistachio paste or cream
* 1 teaspoon vanilla extract

*For assembly:*

* 200 grams Savoiardi (ladyfinger) biscuits
* 250 millilitres whole milk, at room temperature
* 50 grams shelled, unsalted pistachios, finely chopped for garnish

**Preparation time**

* Active time: 25 minutes
* Inactive time (chilling): 6 hours

**Utensils needed**

* Electric mixer or stand mixer with whisk attachment
* Large mixing bowl
* Spatula
* Shallow dish
* Rectangular serving dish (approximately 20cm x 30cm)

**Preparation instructions**

1. **Prepare the mascarpone cream:** In a large mixing bowl, using an electric mixer, whisk the egg yolks and caster sugar together on high speed for about 5 minutes, until the mixture is pale, thick, and has doubled in volume.
2. Add the cold mascarpone cheese, pistachio paste, and vanilla extract to the egg yolk mixture. Whisk on a low speed until everything is just combined and the cream is smooth. Do not overmix.
3. **Prepare for assembly:** Pour the room temperature milk into a shallow dish.
4. **Assemble the first layer:** Briefly dip each ladyfinger biscuit into the milk for just 1-2 seconds per side. They should be moistened but not soggy. Arrange the dipped biscuits in a single layer at the bottom of your serving dish.
5. Spread half of the pistachio mascarpone cream evenly over the layer of ladyfingers.
6. **Assemble the second layer:** Dip the remaining ladyfinger biscuits in the milk and arrange them in a second layer on top of the cream.
7. Spread the remaining half of the pistachio cream evenly over the second layer of biscuits, ensuring a smooth top.
8. **Chill:** Cover the dish with cling film and refrigerate for at least 6 hours, or preferably overnight. This allows the flavours to meld and the tiramisu to set firmly.
9. **Garnish and serve:** Just before serving, sprinkle the finely chopped pistachios evenly over the top of the tiramisu.

**Number of servings**

* 8-10 servings

**Nutritional information (per serving)**

* Calories: Approximately 450-550 kcal
* Fat: 30-38g
* Carbohydrates: 35-42g
* Protein: 8-10g
* Sugar: 25-30g

*(Note: Nutritional information is an estimate and can vary based on the specific brands of mascarpone, pistachio paste, and biscuits used.)*

**Allergen information**

* Contains: **Milk**, **Eggs**, **Nuts (Pistachios)**, **Wheat (Gluten)**.