

1 Raspberry Chocolate Tiramisu

This is a simple headnote that describes the product for the user. A simple but elegant dessert.

Ingredients

100ml Double Strength Coffee
400g Raspberries (blitzed)
200g Mascarpone
2 tbsps Sweetener
1 tsp Vanilla Extract
700g Vanilla Yogurt
15g Dark Chocolate (finely
grated) and a really long
one

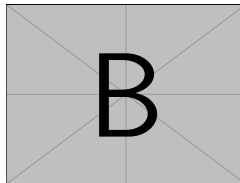
For the Crumble Mixture:

80g Wholemeal Flour
80g Plain Flour
80g Butter (diced)
70g Demerara Sugar

Instructions

Preheat the oven to Gas Mark 4, Electric 180° C, Fan 160° C.

1. Stir the two kinds of flour together in a bowl, add the butter and rub it into the flour. When the mixture looks like bread-crumbs, mix in the brown sugar. Lay the mixture on a shallow baking tray and bake for 25–30 minutes until golden brown. Leave on the side to cool.
2. Mix together the mascarpone, sweetener, vanilla extract, and three quarters of the chocolate. Put half the crumble mixture in each of the glasses and pour over half the quark mixture along with half the raspberries.
3. Put the other half of the crumble mixture on top, followed by the remaining quark mixture and raspberries. Sprinkle over the last of the chocolate. Chill for 3 hours before serving.



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