

# TRUfree

Wheat  
& Gluten  
free

## Tiramisu

An Italian favourite! This delicious Wheat and Gluten Free version of Tiramisu is truly mouth-watering and is so easy to make with the [Bourbon Biscuits](#).



Serves 4



15 minutes



2 hours

### Ingredients

125g Trufree Bourbon Biscuits  
1 dessertspoon of caster sugar  
75ml boiling water with 2 level teaspoons of instant coffee or 75ml fresh strong coffee

### Mascarpone Cream

200g mascarpone cheese  
200ml double cream, lightly whisked  
75g caster sugar  
2 tablespoons of Tia Maria or Brandy  
cocoa powder

### Method

Prepare the coffee using either fresh or instant coffee; add 1 dessertspoon of sugar and leave to cool.

Prepare the mascarpone cream: Whisk together the mascarpone and the sugar in a bowl and add the Tia Maria or Brandy.

Fold the lightly whisked cream into the mascarpone, stirring gently.

Place the cooled coffee in a shallow dish. Dip the Bourbon Biscuits one by one into the coffee and place them in a dish or individual glasses to cover the base, add any remaining coffee to the dish as this will be absorbed in chilling.

Spoon the mascarpone cream over the Biscuits to fill the dish or glasses, cover lightly with cling film and keep in the refrigerator for at least 2 hrs or until serving.

Before serving, sprinkle with the cocoa powder.



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