

Tiramisu with Quick Brown Fox and Flat White Liqueur

Serves 5

- 1 cup mascarpone
- 4 eggs
- Cocoa
- 1/2 cup sugar
- About 24 ladyfingers
- 1/4 tsp vanilla paste
- 100ml Flat White Liqueur
- 200ml Quick Brown Fox Liqueur

Separate egg whites and yolks into two large bowls. Add half the sugar to the egg whites and whisk with an electric beater till you get stiff peaks.*

In the second bowl, add the remaining sugar to the egg yolks and whisk till pale yellow.

Fold in the marscapone and stiffened egg whites, add the Flat White Liqueur and vanilla paste. Set aside. This is the “Flat White Zabaione” and it should taste heavenly by itself.

In a serving dish (or glassware), sprinkle cocoa on the bottom using a sieve.

Now you're ready to layer your Tiramisu. Pour a puddle of Quick Brown Fox into a wide bowl and dip the ladyfingers in for just a second on either side, then place them snugly over the cocoa until they cover the bowl.

Spoon some Flat White zabaione over the ladyfingers and smooth out till flat.

Repeat the layering steps with another sprinkle of cocoa, a layer of Quick Brown Fox-soaked ladyfingers, Flat White zabaione and finally, a good sprinkling of cocoa on the top.

Refrigerate overnight. Use a large spoon for serving in individual bowls to ensure every devilish layer is enjoyed.

*Tips for stiff peaks: ensure there's not a drop of egg yolk in your egg whites. Use a whisk attachment for an electric beater and start on a medium setting for around 5 minutes then go to a fast setting. You'll know they're stiff when you can turn the bowl upside down and the egg whites are staying put. Stiff peaks aren't critical but they do help set the tiramisu.

Espresso Chocolate Mousse with Quick Brown Fox

Serves 4

- 2 eggs
- 85gm dark chocolate (60% works well), plus a little extra for decoration
- 5gm butter
- 1/4 tsp salt
- 1/2 tsp instant coffee
- 1/3 cup of cream
- 2 tbsp Quick Brown Fox coffee liqueur
- 25gm icing sugar

Gently melt the chocolate and butter together, then stir in the salt and instant coffee and set aside to cool slightly.

Separate the eggs and egg whites. Whisk the egg yolks together until smooth.

Whip the cream until peaks form, but don't overdo it as the cream can become grainy. Gently fold the beaten egg yolks into the cream with a spatula. Pour the melted chocolate mix and the Quick Brown Fox Liqueur into the cream and gently fold through (you want to keep as much of the air in the cream as possible so treat it delicately).

Finally, beat the egg whites and icing sugar together in a stand mixer with a whisk attachment until the whites form a soft peak. Take a large spoonful of whipped egg white and fold it through the chocolate until nearly incorporated. Now fold the rest of the whipped egg white into the chocolate until there are no obvious streaks of white.

Separate the mix into two glasses and chill the mousse for at least an hour. Before serving, sprinkle with the remaining chopped chocolate.

Recipe and website image courtesy of Jessica at Semla Studio
www.semlastudio.com

Flat White Ice Cream with Flat White Liqueur

Serves 4

- 150ml Flat White Liqueur
- 150ml cream
- 2 Tbsp sugar
- 2 Tbsp milk powder
- 1/8 tsp kosher salt

In a large bowl, whip the cream till you get soft peaks. Set aside. In another large bowl add the remaining ingredients and whisk till blended.

Fold the liqueur mixture into the whipped cream till blended.

Pour into tray, tupperware or glassware, cover and freeze (needs at least 6 hours).

Serving suggestions:

- Flat White Spider: Vanilla coke, a scoop of flat white ice cream, garnish with a cherry.
- Add crumbled up cookies into the mixture before freezing.

Espresso Martini Jelly with Double Shot Espresso Martini

Serves 5

- 1 tsp gelatine
- 125ml boiling water
- 375ml Double Shot Espresso Martini

Pour boiling water into a mixing jug, add the gelatine and whisk until dissolved. Add the Double Shot Espresso Martini and stir.

Pour into jelly moulds or glassware and refrigerate till wobbly.

Serving suggestion:

- You can also make a jelly with Flat White Liqueur by swapping it out with the espresso martini. You can then layer it so the Flat White jelly is on the bottom (let it set first), and then the Espresso Martini Jelly is on the top. This way when you flip the moulds they will be little black and white espresso martini jellies!

Flat White zabaione with toasted pannatone

If you have any Flat White zabaione leftover from your tiramisu, the best thing to do with it is to sop it up with toasted pannatone.

Pannatone is a light, fluffy fruit cake from Italy which is often gifted and regifted around Christmas time because nobody knows what to do with it.

Here's what you do:

Slice your pannatone into toast-width slices.

Grill until golden in the oven or toaster.

Butter it.

Use that toasted pannatone to scoop up Flat White zabaione.

You're welcome.