



## JERNEJ KITCHEN

# CHERRY TIRAMISU

*Light, summerish, simple and incredibly tasty.*

SERVES      6      PEOPLE  
PREPARATION:      30      MINUTES

### CHERRY SYRUP AND CHERRIES

350 g cherries + few for decoration  
2 tbsp Kirsch liquor  
20 g sugar

### CHERRY TIRAMISU

100 ml coffee, unsweetened  
100 g dark chocolate (60% - 70% cacao)  
100 g ladyfingers (biscuits)  
3 eggs, free range  
500 g mascarpone cheese  
1 lemon, zest and juice  
3 tbsp Vin Santo or any other dessert wine  
170 g sugar  
40 g dark chocolate, for decorating

### TOOLS AND EQUIPEMENT

large bowl  
sieve  
saucepan  
hand mixer  
glass bowl for serving

### CHERRIES AND COFFEE

Pit all the cherries (except those for decoration). In a large bowl combine Kirsch, sugar and 40g / 1.4 oz of water. Add the cherries and leave for about 10 minutes to soak. Meanwhile prepare the coffee and melt the chocolate with a pinch of salt in a glass bowl over gently simmering water.

### LADYFINGERS AND CHOCOLATE

Drain the cherries. Pour the remaining cherry syrup into your coffee, then pour half of the mixture over half of ladyfingers. Line a large, deep glass bowl with ladyfingers, then drizzle half of the melted chocolate all over the ladyfingers. Arrange half of the cherries over the chocolate and set aside.

### CREAM

Separate your eggs, put the egg yolks into a large bowl with mascarpone cheese, lemon juice, zest of 1 lemon and 120g / 4.2 oz of caster sugar. Whisk with an electric mixer on high speed for about 4 - 5 minutes or until fluffy and pale. Add the Vin Santo, stir well. Clean the whisk and whisk the whites with 50g / 1.7 oz of caster sugar until they form soft peaks. Add 1/3 of the egg whites to the egg yolk mixture and fold it in, then very gently fold in the rest of the egg whites. You will get a fluffy creamy mixture.

### LAYERING

Spoon half of the cream on top of the cherries. Pour the remaining cherry - coffee syrup over the remaining ladyfingers. Line them over the cherries and drizzle them with the rest of the melted chocolate. Add the cherries and then spoon over the rest of the cream. Place in the fridge for at least 1 hour.

### SERVE

Remove the Cherry tiramisu from the fridge and decorate it with shredded chocolate and cherries. Serve, bon appetite.

Keep in a fridge for up to two days.