FOSSE 107
Just Great Music!

# Dairy-free tiramisu



**Serves 6**

**About 20 ladyfinger biscuits / cakes**

**A twist on the classic Italian dessert that is simple to assemble. Rich and creamy, this is a fabulous indulgent treat for entertaining.**

1. Mix the cold coffee with the Marsala (if using) and pour into a shallow dish. Dip each ladyfinger biscuit briefly in the coffee mixture. Arrange a layer of coffee-dipped ladyfingers at the bottom of a rectangular dish.
2. Drizzle a small amount of coffee on top, but not too much – you don't want the ladyfingers to disintegrate completely after resting.
3. Mix together the coconut yoghurt, icing sugar or maple syrup, vanilla extract and Marsala (if using).
4. Spread half of the coconut mixture over the ladyfingers and repeat the layering of ladyfingers and coconut mixture.
5. Dust the top with cocoa powder and grated chocolate and chill before serving, ideally for 1 hour.

## Ingredients:

**Coffee mixture**

- 200ml strong coffee, cooled
- 2 tbsp sweet Marsala Wine (optional)

**Filling**

- 700g thick coconut yoghurt
- 2-3 tbsp icing sugar or maple syrup (to taste)
- ½ tsp vanilla extract
- 1 tbsp sweet Marsala wine (optional)

**Topping**

- 1 tbsp cocoa powder
- 30g dark chocolate, grated

**NUTRITIONAL INFORMATION PER SERVING:**
371kcal, fat 25g (of which saturates 22g), carbohydrates 26g (of which sugars 20g), protein 7.5g



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