

Chew Choo Tiramisu

2 cups John Henry 3 Lick Spiker Ale
3 tablespoons Kahlua
1 cup strong black coffee, cooled
2 eggs, separated
3 tablespoons caster sugar

8 ounces mascarpone
1 cup cream, whipped
16 large sponge finger biscuits
2 teaspoons dark cocoa powder

(1) Put the coffee, John Henry 3 Lick Spiker Ale and Liqueur in a bowl. Using an electric beater, beat the egg yolks and sugar in a small bowl for 3 minutes, or until thick and pale. Add the mascarpone and beat until just combined. Fold in the cream with a metal spoon.

(2) Beat the egg whites until soft peaks form. Fold quickly and lightly into the cream mixture with a metal spoon, trying not to lose the volume.

(3) Quickly dip half the biscuits, one at a time into the coffee mixture. Drain off any excess and arrange the biscuits in the base of a deep serving dish. Spread half the cream mixture over the biscuits.

(4) Dip the remaining biscuits and repeat the layers. Smooth the surface and dust liberally with cocoa powder. Refrigerate for 2 hours, or until firm, to allow the flavours to develop.

Serve with a nice bottle of John Henry 3 Lick Spiker Ale.