



## Tiramisu all'Arancio (Orange-Scented Tiramisu)

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### **Ingredients**

6 eggs  
6 tablespoons caster sugar  
500 grams mascarpone  
Grated rind 1 orange  
Savoiard biscuits  
Cold strong espresso coffee  
Cocoa powder

Separate the eggs and whisk together the yolks with the sugar until well blended.  
Fold through mascarpone and orange rind until smooth.

In a separate bowl, whisk egg whites until very stiff, then gently fold this mixture through mascarpone mixture until completely amalgamated.

Dip savoiard into coffee and arrange one layer at the base of a bowl.

Dollop in mascarpone cream and sprinkle with sifted cocoa powder. Continue these layers until the bowl is full, finishing with a generous layer of cocoa

Chill at least 4 hours, preferably overnight.