Tiramisu Layer Cake

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Coffee, chocolate, mascarpone and a beautifully light Genoise sponge, could a combination get any better. This is a show stopper, looks incredible, tastes even better. It is light, moist and packed with flavour, a must bake!

INGREDIENTS

Genoise Sponge
50g unsalted butter
250g caster sugar
250g plain flour
pinch of salt
8 large eggs

Coffee Syrup
2 tbsp instant coffee powder
60ml caster sugar
60ml boiling water

Mascarpone Cream
400g mascarpone
100g icing sugar
100g double cream
1/2 tsp vanilla essence

Coffee Butter Cream
350g unsalted butter
50g mascarpone
500g icing sugar
50ml double cream
2 tsp coffee in 30ml boiling water

Dark Chocolate Ganache
75g milk chocolate
75g dark chocolate
150ml double cream

Dark Chocolate Ganache
25g coffee beans
100g dark chocolate

METHOD

Genoise Cake

1. Preheat your oven to 180 degrees fan and grease and line 8inch cake tins with either butter, or my personal recommendation (which never fails me), PME release a cake spray

2. Using a stand mixer or electric hand mixer, beat the sugar and eggs until the mixture has about trebled in size and is thicker and pale in colour, this will take around 7-9 minutes

3. Put the flour and salt into the bowl and fold in by hand using a wooden spoon, try to knock out as little air as possible. Add the melted butter and fold in until all combined

4. Divide the mixture between the two greased tins and bake in the oven for 25-30 mins. The cakes will be done when risen and a slight spring to the touch.

5. Remove from the oven and leave to cool in the tin for 10 minutes before turning out on to a wire rack to cool completely. When they are completely cooled cut each cake into two horizontally to create four layers.

Chocolate covered Coffee Beans

1. Preheat your oven to 220 degrees. Lay the coffee beans on a lined baking tray and roast in the oven for 3-4 minutes. Leave

to cool.

2. Melt the dark chocolate in 30 second bursts in the microwave and then tip in the cooled roasted beans.

3. Line a plate with a piece of greaseproof paper and pour the chocolate bean combination on to it, spreading into a single layer.

4. Leave in the fridge to set, when it is set completely break up into shards with your hands.

Coffee Syrup

1. Combine all the ingredients in a cup and stir until dissolved, leave to one side until assembly is required.

Mascarpone Cream

1. In a stand mixed combine all the ingredients and beat until stiff peaks are formed, put to one side ready for assembly.

Coffee Butter Cream

1. In a stand mixed combine the butter and mascarpone, beat until pale and soft.

2. Add the icing sugar, coffee and double cream and beat again until smooth and creamy, leave to one side ready for assembly.

Dark Chocolate Ganache

1. Put the chocolates and cream into a microwavable bowl, heat at 30 second intervals stirring vigorously between each burst, do this twice (so 60 seconds in total). Keep stirring even when you think it won’t come together, it will and it will be a glossy, thick finish.

Assembly

1. Pop the base layer of the Genoise sponge on a cake board,

spoon over a quarter of the coffee syrup all over the top. Then top with a third of the mascarpone cream, repeat this process until you have popped the top layer on and only covered it in the coffee syrup (not the mascarpone).

2. Cover the top and sides of the cake in the coffee buttercream, using a scraper or pallet knife to smooth the sides. Reserving some for piping the base and top (this is optional). Then refrigerate for 10 minutes.

3. Remove from the fridge then using a spoon pour gently the dark chocolate ganache into the centre of the cake and gently tease over the edges to create drips. It doesn’t matter if they are uneven. Refrigerate for 10 minutes.

4. Pipe on to the top of the ganache some more buttercream if you wish and I pipe using the rope technique around the base, however both of these are optional.

5. Decorate with the shards of the chocolate covered coffee beans.





ENJOY! If you opt for Tiramisu Layer Cake, please do share a picture!