



TIRAMISU GINGERBREAD HOUSE INGREDIENTS

- 500ml (2 cups) espresso, cooled to room temperature
- 125ml (1/2 cup) Kahlúa Coffee Liqueur
Gingerbread or Captain Morgan Gingerbread
Spiced rum
- 900ml thickened cream
- 500g mascarpone
- 2 tsp vanilla extract
- 120g (1/2 cup) pure icing sugar, sifted, plus extra, to dust
- 400g packet savoiardi (sponge finger biscuits)
- 330g packet Queen Royal Icing Original
- Ready-baked Gingerbread House (or bake your own)

TIRAMISU GINGERBREAD HOUSE

INSTRUCTIONS

- Combine coffee and liqueur in a shallow bowl. Beat cream, mascarpone, vanilla and icing sugar in a bowl until firm peaks form. Reserve 1/3 cupful in a small bowl then cover and place in the fridge until required. Spoon remaining into a piping bag fitted with a 1cm plain nozzle.
- Pipe a small amount of cream mixture onto the centre of a serving plate and use a palette knife to spread thinly into a rectangle. Quickly dip 1 biscuit into the coffee mixture and place biscuit crossways on top of cream mixture. Repeat with another 5 biscuits, laying side-by-side in a single layer.
- Pipe a layer of cream mixture over the top of the biscuits. Repeat layering with another 3 layers of dipped biscuits and cream mixture. Trim 6 biscuits to 8cm long. Dip trimmed biscuits, 1 at a time, in coffee mixture and arrange crossways in a layer over the cream mixture.
- Top with a layer of cream mixture. Cut 3 biscuits in half. Dip halved biscuits, 1 at a time, in coffee mixture and arrange in a layer over cream mixture.
- Top with a layer of cream mixture.
- Dip 2 biscuits in coffee mixture and place lengthways along centre of cream mixture, trimming to fit.
- Cover cake with remaining cream. Use a palette knife or cake scraper to smooth sides and roof of house. Place in the fridge for 6 hours or overnight to chill.
- Prepare icing with water following packet directions. Transfer to a piping bag fitted with a 2mm plain nozzle and decorate gingerbread. Set aside to set.
- Spoon reserved cream mixture into a piping bag fitted with a 1cm fluted nozzle. Attach large rectangles to roof of house, gently pressing into cream mixture to secure. Pipe swirls along roof seam. Attach windows, doors and stars. Dust with extra icing sugar.
- Decorate as you like :-)