

## Passionfruit Tiramisu

The problem with tiramisu is that:

- a. it's so full of coffee that you can't sleep after eating it;
- b. it's so delicious that you do eat it anyway; and
- c. it looks totally gloriously tempting but kids can't eat it either because of the alcohol and coffee.

So here is a family-friendly tiramisu, extremely good, incredibly simple to make – in fact great for kids to make too.

*You'll need:*

- 1 packet sponge finger biscuits
- 1 carton mascarpone cheese
- 1 cup canned passionfruit juice, minus the seeds
- 1 punnet raspberries or frozen raspberries or sliced strawberries; and
- ½ cup grated chocolate, preferably dark bitter stuff
- *Optional:* 3 tbsp Cointreau to mix with the mascarpone if you really want an adults-only version

*Method:*

Take a glass dish. Layer in half the biscuits.

Pour over the juice, spread half the mascarpone and scatter on the fruit.

Now layer the rest of the biscuits, spread the rest of the cheese and scatter on the chocolate. Leave for about two hours for the juices to soak into the biscuits. Serve in slices.

This is okay the next day if you keep it covered in the fridge, but best made a few hours before serving.

*PS:* And yes, of course you can make your own sponge fingers, and use fresh picked fruit. But if you use fresh passionfruit you may need to add a little sugar, and in which case don't bother removing the seeds – just use half as much juice again. King Island cream can be used instead of mascarpone. Keep in a sealed container in the fridge for up to 48 hours, but best eaten after about four hours.

Very, very yummy.