

Rum and Chocolate Tiramisu

You'll need:

- 1 chocolate cake
- 2 cups coffee
- 1/2 cup sugar
- 4 tbsp rum
- 600ml cream
- 1.5 cups mascarpone or King Island cream
- 2 cups sliced strawberries, or raspberries, or cherries, cooked or raw
- Grated chocolate

Method:

Boil coffee and sugar for five minutes.

Mix cream, mascarpone and rum.

Carefully cut cake into five rounds for layering.

Drizzle the coffee mix onto each of the rounds.

Spread cream mix on first layer, then fruit, then cream mix etc. The final layer should be cream mix.

Scatter on grated chocolate.

Keep in a sealed container in the fridge for up to 48 hours, but best eaten after about four hours.

Very, very yummy.