

Strawberry and White Chocolate Tiramisu Cake

Serves 10-12

For cake

- 450g quality white cooking chocolate, chopped
- 1/2 cup thickened cream
- 250g Victorian Strawberries, hulled
- 1 cup European or Greek style natural yogurt
- 3 teaspoons powdered gelatine
- 3 egg whites
- 1/3 cup caster sugar
- 400 g large sponge finger (Savoardi) biscuits
- 3/4 cup Marsala (sweet fortified dessert wine available from liquor depts.)
- 1/4 cup freshly squeezed orange juice
- sifted pure icing sugar, to serve

For macerated strawberries

- 2 punnets (500g) Victorian Strawberries, hulled
- 1/3 cup caster sugar

To prepare cake:

Lightly oil a 22cm spring form pan and line sides with non stick baking paper. Place chocolate and cream in a heat proof bowl over barely simmering water; stir occasionally until melted. Do not allow bowl to touch water. Meanwhile, puree strawberries. Remove melted chocolate from heat; add yogurt and strawberry puree and mix until smooth.

Dissolve gelatine in 2 tablespoons hot water. Mix gelatine through white chocolate mixture. Beat egg whites until firm peaks form; gradually beat in caster sugar. Fold through chocolate mixture.

Cut rounded ends from each biscuit (biscuits will now be a rectangular shape). Take half the biscuits and fit together to form a round circle for the cake base, trimming where necessary. Combine Marsala and orange juice in a shallow bowl.

Dip each cake base biscuit in Marsala mixture to just moisten all over and set onto base of pan (do not let biscuits soak in Marsala or they will become soggy). Spread with chocolate mixture. Form remaining biscuits into a circle (same procedure as for base). Dip one side of each biscuit in Marsala mixture and place to cover cake; moist side down. Press down biscuits to set into filling. Cover with plastic wrap and chill overnight.

To prepare macerated strawberries:

Slice strawberries and place in a bowl with sugar and gently stir to combine. Cover and refrigerate overnight.

To serve:

Remove sides of pan and peel away paper. Serve cake dusted with icing sugar accompanied by macerated strawberries.



Cook's tip: Great for entertaining. Make the cake up to 2 days in advance and macerated strawberries the day before serving.