

COCKTAIL OF THE WEEK



RAISTHORPE
DISTILLERY

Tiramisu Cocktail

Using Raisthorpe's Irish Coffee Cream Midnight Vodka Liqueur

INGREDIENTS:

100ml Raisthorpe's Irish Coffee Cream Midnight Vodka Liqueur
100ml Strong Hot Coffee
20g Chopped Chocolate
2tbsp Soft Brown Sugar
60g Lady Finger Biscuits
120g Mascarpone
Cocoa Powder
Chocolate Coffee Beans and Chocolate Flakes to garnish

METHOD:

1. Mix the hot coffee with the sugar and chocolate until smooth, then leave aside to cool.
2. Blend the Irish Coffee Cream and biscuit crumbs with four ice cubes in a blender or smoothie maker until smooth.
3. Put the mascarpone in a bowl, add about a third of the Irish Coffee Cream mixture and mix together with a little balloon whisk until smooth. Fold in the rest with a spoon.
4. Pour the coffee mixture into two cocktail glasses, then spoon over the Irish Coffee Cream mascarpone mix. Dust with the cocoa powder then sprinkle over coffee beans, chocolate flakes and curls.

