

Green Tea Tiramisu Recipe

Ingredients: Makes 4 to 6 cups

250g mascarpone cheese
400g cream, whipped until foamy consistency
3 egg yolks
100g sugar
1 tablespoon matcha powder, in 250ml water
2 tablespoons Grand Marnier (orange liqueur)
50g green tea powder, to sprinkle on top

Green Tea Sponge Cake:

40g butter
80ml milk
70g superfine flour
¼ teaspoon baking powder
5g green tea powder
4 egg yolks
5 egg whites
50g sugar

Method:

To make the cake: Heat butter and milk up to 50°C. Remove from heat. Add sifted superfine flour, green tea powder and baking powder. Mix well. Stir in egg yolks. In a separate bowl, beat egg whites and sugar until soft peaks form. Add the egg white mixture to the batter mixture a little at a time. Fold in well after each addition. Pour into 14 x 14-inch baking tray. Bake at 180°C for 15-20 minutes or until done. Remove and leave aside on a wire rack to cool completely.

Meantime, whisk the mascarpone until it becomes creamy. Heat a saucepan ⅓ full of water and allow it to simmer. Mix together the egg yolks and sugar in a medium bowl. Briefly whip them before placing the bowl over the simmering water. Continue to whip for a few minutes until the eggs are slightly cooked, and have a smooth, runny consistency. Remove from the heat. Allow it to cool slightly. Spoon the mascarpone into a large bowl with a rubber spatula. Add the lightly cooked egg yolks into the mascarpone cheese. Mix together until the cheese is fully incorporated and free of lumps. Then, slowly spoon in the whipped cream and combine it well with a whisk.

Cut out the green tea sponge cake to fit the size of the cups, about 1 cm in height each. Cut out about 4 to 5 layers. Combine the green tea mixture with Grand Marnier. Dip each cut-out cake entirely into the mixture for a few seconds. Then place each one into each cup. Next, spoon over the cream mixture, to half fill the cups. Repeat the action with the rest of the layers. Place in the refrigerator for a few hours to set. Before serving, dust with some matcha powder.