

# *Cooking With Knightcorp*

## **KYMBERLEY'S WHITE CHOCOLATE BERRY TIRAMISU**

### **INGREDIENTS**

- 500g frozen raspberries
- 180g white chocolate, chopped
- 1/4 cup cocoa powder
- 2 cups boiling water
- 250g cream cheese, softened
- 300ml thickened cream
- 3 eggs
- 2/3 cup icing sugar mixture
- 1 1/2 250g packets of sponge finger biscuits
- 1 cup raspberry jam

### **METHOD**

1. Place 2 cups of raspberries on a plate lined with paper towel and set aside to defrost. Put chocolate in a microwave-safe bowl and microwave on medium-high for 1 to 2 minutes, stirring with a metal spoon every 30 seconds or until smooth. Set aside to cool.
2. Place cocoa powder in a shallow, heatproof bowl, gradually whisking in boiling water to combine. Set aside to cool for 10 minutes.
3. Using an electric mixer, beat cream cheese in a bowl until smooth. Add cream, beat for 2 minutes until thickened and combined. Gradually beat in chocolate.
4. Wash and dry beaters. Beat eggs and icing sugar in large bowl for 8 minutes or until mixture is thick and creamy. Fold egg mixture, in 2 batches, into cream mixture.
5. Dip half the biscuits, 1 at a time, into cocoa mixture to coat. Arrange over base of a 7cm deep, rectangle dish. Spoon half the cream mixture over biscuits. Top with defrosted berries. Dip remaining biscuits in cocoa mixture and arrange over raspberries, pushing slightly into mixture. Spoon over remaining cream mixture. Cover and refrigerate overnight.
6. Place jam in a microwave-safe bowl. Microwave on HIGH for 1 minute or until melted, stirring after 30 seconds. Arrange remaining raspberries over tiramisu and drizzle with jam.
7. Serve and enjoy!