

Joostenberg Wines

Orange and Granadilla Tiramisu



Ingredients

4 free range eggs, separated
8 Tbs sugar
1 Tbs grappa
500ml mascarpone
500ml fresh orange juice
50ml Joostenberg Chenin
Blanc Noble Late Harvest
(optional)
400gr boudoir biscuits
4 granadillas

Method

Beat the egg yolks and sugar until light and fluffy. Add the grappa to the egg mixture. Fold in the mascarpone in the egg yolk mixture and mix until well blended. Beat the egg whites until soft peak stage and fold into the mascarpone mixture.

Mix the orange juice and the Noble late harvest - if using. Dip each boudoir biscuit in orange juice and line a 20x20cm dish. Pour half the mascarpone mixture over the biscuits. Place another layer of the orange juice dipped biscuits on the mascarpone and cover with the remaining mascarpone. Top the second layer of mascarpone with the fresh granadilla pulp.

Best served if allowed to stand in the fridge overnight to allow the dessert to set a little.

Serves 8

Wine pairing:

Joostenberg Chenin Blanc
Noble Late Harvest

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