



Bramley and Cinnamon Tiramisu

Preparation time: 15 minutes plus chilling

Cooking time: 5 minutes

Serves: 4

Ingredients

450g/1lb (approx 3) Bramley apples, peeled, cored and sliced
100g/4oz caster sugar
1 tbsp water
1 apple and cinnamon teabag
4 tbsp apple brandy
1 tsp ground cinnamon
2 medium eggs
1 (250g/9oz) tub mascarpone cheese
12 sponge fingers
drinking chocolate to dust the tops

This smart dinner party treat is so easy to make. If you have ready-made Bramley sauce in the fridge already you really only have to assemble the ingredients. Guaranteed to be a winner with your guests!

1. Place the sliced Bramley, half the sugar and the water in large pan with a tight fitting lid. Place over a gentle heat and slowly bring to the boil. Stir, then cover and simmer for five minutes or until the Bramley apple slices have dissolved and become fluffy. Remove from the heat and leave to cool.
2. Place the teabag in a measuring jug, then pour over 150ml/¼pt boiling water from the kettle and leave to infuse for 5 minutes. Add the brandy and cinnamon and pour into a shallow dish.
3. Place the eggs in a large bowl with the remaining sugar, and whisk them until they are fluffy and thick enough to leave a ribbon trail when the whisk heads are lifted from the mixture. Add the mascarpone cheese and whisk again until smooth.
4. Divide the Bramley purée between the bases of four glasses. Break the sponge fingers into pieces, dip them in the apple tea mixture, then place them on top of the apple puree - three sponge fingers per glass.
5. Divide the mascarpone cream between the glasses then dust the top with the drinking chocolate. Chill for six hours in the fridge or until the creamy mixture has set. Serve chilled.

