

Pistachio tiramisu

V

Prep	10 min
Cook	45 min
Chill	4 hr+
Serves	8

250g mascarpone
200ml double cream
180g pistachio cream
- 1 use Black Milk
4 egg whites (about
120g)
¼ tsp flaky salt
70g caster sugar
About 30
ladyfingers, AKA
sponge fingers or
savoiardi
400ml strong
brewed coffee,
cooled to room
temperature
Cocoa powder, for
dusting
75g pistachios

Splashing out on superbly green Iranian or Sicilian pistachios will give you the most dramatic, golf-club green finish, though any will taste just as good. You will need a 20cm x 20cm tin.

In a large bowl, whip the mascarpone and double cream to stiff peaks. Add the pistachio cream and whip again until well combined.

In a second bowl, beat the egg whites until frothy, then add the flaky salt and sugar, and whip again to voluminous stiff peaks that look like shiny shaving foam.

Loosen the cream and pistachio mixture with four or five tablespoons of the meringue - mix it in, then beat enthusiastically: the mixture should relax a little, making it easier to fold in the rest of the meringue and retain as much air as possible. In three instalments, gently fold in the remaining meringue with a flat spatula or whisk, leaving you with a strong-looking but airy mixture.

Dip each ladyfinger one by one into the coffee for just two or three seconds, then use these to line the base of a 20cm x 20cm tin. Dust lightly with cocoa powder.

Pile half the tiramisu cream (about 400g) on top and smooth with an offset spatula or the back of a spoon. Repeat with the sponge-dunking and layering, dust with more cocoa powder, then pile the remaining cream on top. Smooth the top, cover and chill for at least four hours, and ideally overnight or up to two days.

Blitz the pistachios to a fine crumb in a food processor, then scatter all over the top of the tiramisu before serving.

Nicola Lamb is a pastry chef and author of the weekly Kitchen Projects newsletter and Sift, published by Ebury Press at £30. To order a copy for £27, go to guardianbookshop.com