

Easy Maltesers Tiramisu RECIPE

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<?xml version="1.0"?>
TIME
25 mins
INGREDIENTS
9 items
MAKES
16 servings

A creamy, indulgent tiramisu topped with crunchy Maltesers balls to give it a unique crunch.

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INGREDIENTS

- 160ml Strong coffee
- 4 Medium eggs (yolks and whites separated into 2 medium bowls)
- 50g Caster sugar
- 40g Malt drink powder (optional)
- 250g Mascarpone cheese
- 200g Ricotta cheese (or quark)
- 24 Lady fingers
- 74g Maltesers
- 3tbsp cocoa powder

PRODUCTS USED



MALTESERS Chocolate Box 110g

SEE DETAILS

Where To Buy

Easy Maltesers Tiramisu

COOKING INSTRUCTIONS

1. 1.

Beat the egg whites in a medium bowl with an electric whisk until stiff peaks form.

2. 2.

Now use the same beaters to mix the egg yolks, sugar and malt powder (if using) in another bowl until pale and creamy (about 5 mins).

3. 3.

Very lightly mix the ricotta / quark and mascarpone together in a bowl until smooth, then fold into the egg yolk mixture.

4. 4.

Now using a rubber spatula or metal spoon, fold a third of the egg whites into the mascarpone mixture then fold in the rest gently to keep it light and airy.

5. 5.

Put the coffee in a wide dish and then one at a time, lightly soak a third of the sponge fingers and then place them in a large loaf tin or serving dish ($13cm \times 21cm \times 9cm$ deep) forming a base layer.

- 6. 6. Sprinkle a little cocoa powder and pour over one of the packs of Maltesers.
- 7. 7. Add a third of the creamy mixture on top then repeat to create more layers, adding the rest of the Maltesers and cocoa powder on top.
- 8. 8. Leave to set in the fridge, ideally overnight or for at least 4 hours.

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Column 1	Column 2
Figures per 91g serving	
Kcal	243
Fat (g)	10.8
Saturates (g)	6.1
Carbs (g)	28.6
Sugars (g)	29.7
Fibre (g)	0.7
Protein (g)	7.4
Salt (g)	0.35

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Maltesers Key Lime Pie

Cooking time

50 mins

Ingredients

8 items

SEE DETAILS



Maltesers Bunnies and M&M'S chocolate bark

Cooking time

30 mins

Ingredients

6 items

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Maltesers Cookie Cake
Cooking time
90 mins
Ingredients
9 items
SEE DETAILS ×
Maltesers Millionaire Shortbread Gold Bars
Cooking time
90 mins
Ingredients
10 items
SEE DETAILS ×
Molten Chocolate Maltesers Cake
Cooking time
90 mins
Ingredients

SEE DETAILS

9 items

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