

RED VELVET KUEH BULOH TIRAMISU

with *Arpeggio Grand Cru*

A distinctive spin on the ever-popular Chinese New Year delicacy will combine the cocoa notes of the *Arpeggio Grand Cru* with the creaminess of the tiramisu, making this sinful treat hard to resist for any dessert aficionados!

Ingredients

(Recipe serves 15 portions)

- 8 *Arpeggio Grand Cru*
- 120ml of Sugar syrup
- 150ml of Masala wine
- 1.2L of Beet root juice
- 30pcs of Kueh buloh
- 9 Egg yolks
- 100g of Sugar
- 125g of Mascarpone
- 500ml of Whipped cream
- 1 tsp of Cocoa powder

Preparation

1. Add sugar syrup, masala wine and beet root juice into a mixing bowl.
2. Extract 8 *Nespresso Arpeggio* (Espresso: 40ml each) into a large cup and pour into mixing bowl. Then soak the kueh buloh in the coffee mixture and set aside.
3. Beat egg yolks and sugar in a bowl set in a saucepan of barely simmering water using a whisk/handheld electric mixer at medium speed until tripled in volume for approximately 5 to 8 minutes (do not stop beating until removed from heat).
4. Remove the bowl from the heat and gently mix in the mascarpone cheese.
5. Whip cream in another bowl until it holds stiff peaks. Once the yolk-mascarpone mixture has cooled a little, gently fold in half of the whipped cream into this mixture, then add the remaining half just until fully incorporated (the whipped cream will deflate a little).
6. In a Glass Lungo cup, layer the cream mixture and kueh buloh, topped with cocoa powder.

