

Gingerbread Tiramisu

100—+ overnight Min

Ingredients 10 Portions

= Kotányi Produkte

For the gingerbread cookies:

55 g	Honey
25 g	Lard (or butter/margarine)
80 g	Sugar
1	Small egg
1 tbsp	Milk
0.5 tsp	Baking soda
250 g	Plain flour
11 tbsp	Honey Gingerbread Seasoning Mix
1 pinch	Himalayan Salt

For the cream:

250 g	Mascarpone
150 g	Biscoff/Lotus spread, plus extra for decorating
350 ml	Whipping cream
1	Bourbon Vanilla Pods, Whole
100 ml	Freshly brewed coffee
1 tbsp	Rum (use rum aroma for alcohol free version)

Preparation

1. Preheat the oven to 180 °C. In a bowl, combine the flour, salt and gingerbread spice mix. Add the sugar, honey, lard and milk to a saucepan and place over low heat. Heat while stirring until the sugar dissolves.
2. Remove from the heat and immediately add the baking soda. Stir well with a wooden spoon, then pour the mixture into the dry ingredients while stirring. Once the mixture becomes crumbly, add the egg and knead into a soft, smooth dough.
3. Divide the dough into two parts and roll each into a rectangle between two lightly floured sheets of baking paper. Cut each rectangle into 10–12 equal pieces to make the cookies. It is fine if they are not perfectly even, as they will later be layered in a dish and covered with cream. Transfer the cookies to a baking tray lined with baking paper and bake for 3–4 minutes. Transfer them to a wire rack, then bake the remaining cookies. Leave the cookies to cool while preparing the cream.
4. Split the vanilla pod lengthwise and scrape out the seeds. To prepare the cream, add the mascarpone and slightly warmed Biscoff spread to a bowl and beat for 1 minute. In another bowl, whip the cream with the vanilla seeds until soft peaks form. Gently fold the mascarpone mixture and whipped cream together using a spatula.
5. Pour the coffee into a small bowl and add the rum. Briefly dip the cookies into the coffee mixture and arrange them in a serving dish. Spread half of the cream over the cookies, then add another layer of soaked cookies. Finish with the remaining cream and refrigerate for several hours or overnight. The following day, decorate with a little Biscoff spread and the remaining crumbled cookies, then serve.