



africola recipes

BOOZYMISU

"This is the best party dessert you could ever hope for. It will get you slightly tipsy, so not kid friendly. Beats a Christmas pudding every time. I've kept this recipe as easy and as quick as possible, but made sure I added heaps more booze than I normally would. The addition of tequila is a nice contrast and really brings out the chocolate."

Ingredients:

600 ml (2 1/2 cups) thick (double) cream

300 g (1 1/4 cups) mascarpone

75 ml (1/3 cup) Marsala

4 tbsp tequila

2 1/2 tbsp Frangelico

5 tbsp caster sugar

300 ml (1 1/4 cups) strong coffee, made with 4 tbsp coffee granules and 300 ml (1 1/4 cups) boiling water

1 pack of sponge fingers

100 g (3 1/2 oz) good-quality dark chocolate 2 tsp cocoa powder

Method:

Put the cream, mascarpone, all the booze and the caster sugar in a large bowl. Whisk until the cream and mascarpone have completely combined and have the consistency of thickly whipped cream.

Pour the coffee into a shallow dish. Dip in a few of the sponge fingers at a time, turning for a few seconds until they are nicely soaked, but not soggy. Layer these into your dish until you have used half the sponge fingers, then spread over half of the creamy mixture.

Using the coarse side of the grater, grate over some of the dark chocolate, then repeat the layers (you should use up all the coffee), finishing with the creamy layer. Cover and chill for a few hours or overnight.

The tiramisu can now be kept in the fridge for up to 2 days. To serve, dust with cocoa powder and grate over the remainder of the chocolate.

Duncan Welgemoed

South African by birth, Duncan was head chef at The Goose at Britwell Salome, Watlington, Oxford when it was awarded a Michelin star in 2005. In early 2010, he arrived in South Australia and opened Africola in 2014. Over the years, Duncan has become Adelaide's (un)official spirit animal - mythical beast, troublemaker, conversation starter. His latest restaurant, Africola, tells a story close to his heart. It has since been awarded 4.5/5 Australians by The Australian's food editor John Lethlean, featured in countless magazines, newspapers and TV shows around the world and frequented by rockstars and celebrities alike. His new book, Africola has already gone on to be an instant best seller and Duncan himself is showing no signs of slowing down.

