



Organic
HONEY DEW
 Refreshing Golden Beer

ORGANIC HONEY DEW TIRAMISU with chocolate and pecan brownies

Serves 4-6

HONEY DEW TIRAMISU

Ingredients:

- 15 Savoiardi biscuits
 (also known as ladies fingers)
- 300ml Fuller's London Porter
- 150ml Organic Honey Dew
- 4 egg yolks
- 150g castor sugar
- 500g mascarpone cheese

BROWNIES

Ingredients:

- 100g cocoa powder
- 100g dark chocolate
 (minimum 70% cocoa)
- 250g unsalted butter
- 5 drops of vanilla extract
- 250g soft dark brown sugar
- 250g castor sugar
- 5 eggs
- 250g self raising flour,
 sieved
- 250g pecan nuts,
 crushed

*A rich and indulgent dish
 made with two
 exceptional Fuller's beers,
 the perfect end
 to any meal.*

HONEY DEW TIRAMISU

Method:

- Lay the Savoiardi biscuits in a shallow dish and pour over the London Porter - let them soak up the beer to go completely soft.
- In a bowl briefly whisk together the Organic Honey Dew, sugar and egg yolks. Place the bowl over a pan of boiling water (taking care not to let the bowl touch the water) and continue to whisk the mixture to a ribbon stage - this is when you will be able to draw a figure of eight on top of the mixture and it will have doubled in volume.
- Let it cool slightly, then beat in the mascarpone cheese.
- In a suitable glass or bowl, build up the layers of biscuits and cheese mixture until you reach the top.
- Chill in the fridge until you are ready to serve and then finish with a dusting of cocoa powder.

BROWNIES

Method:

- Pre-heat the oven to 170°C, gas mark 3.
- Gently melt the dark chocolate, cocoa powder, butter and vanilla extract together in a bowl over a pan of simmering water.
- Meanwhile, vigorously whisk together the two sugars and the eggs for a minute or two, then beat in the sieved flour.
- Fold in the crushed pecan nuts, followed by the melted chocolate and butter mixture.
- Pour the mixture into a 22cm x 18cm (approx.) baking tray lined with greaseproof paper and bake in the middle of the pre-heated oven for 40 minutes.
- Cool slightly before turning out and slicing.

