

About an hour

Makes 6

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Ingredients

Syrup:

- 2 cups (500ml) strong coffee
 - 10-12 (about 200g) Medjool dates, chopped
 - 1 tsp (5ml) vanilla essence
 - ¼ cup (60ml) low-alcohol KWV Jackson Brown Brandy Liqueur + extra ¼ cup (60ml) for dipping (slightly sweetened coffee works too)
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- 2 tubs (250g each) mascarpone
 - 2 cups (450g) PnP plain double-cream yoghurt
 - 2 tsp (10ml) vanilla essence or paste
 - 2 Tbsp (30ml) honey
 - 1 packet (200g) boudoir biscuits
 - ¼ cup (60ml) KWV low-alcohol Jackson
 - Brandy Liqueur (or slightly sweetened coffee works too)
 - Cocoa and dark chocolate shavings, for serving

Method

1. Combine coffee and dates in a saucepan and bring to a quick simmer on medium-high heat.
2. Simmer for 15 minutes, or until syrup is reduced by two-thirds.
3. Remove from heat, cool slightly then blitz until smooth.
4. Stir in vanilla, ¼ cup (60ml) brandy and ⅓ cup (80ml) honey and set aside.
5. Whisk together mascarpone, yoghurt, vanilla and remaining 2 Tbsp (30ml) honey.
6. Dip biscuits in extra brandy (or coffee), cutting biscuits as needed to fit ramekins or serving glasses (see below).

7. Spoon a layer of mascarpone mixture in each glass or ramekin, top with coffee syrup and place a layer of biscuit on top. Repeat to create 2-3 layers.
8. Dust with cocoa powder and top with chocolate shavings.

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