Less than 45 minutes (plus chilling time)

Serves 6

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Ingredients

- 1 cup (250ml) freshly brewed coffee
- 3 Tbsp (45ml) sugar
- 3 Tbsp (30ml) coffee liqueur (optional)
- 1¹/₂ cups (375ml) cream
- ³/₄ cups (180ml) castor sugar
- 4 egg yolks
- 1 tsp (5ml) vanilla essence
- 1 cup (250ml) PnP mascarpone, whisked to soften
- $\frac{1}{2}$ packet (3) PnP traditional hot cross buns, halved and cut into thirds
- Cocoa powder, for dusting

Method

- 1. Combine coffee, sugar and liqueur, if using.
- 2. Stir until sugar has dissolved. Cool.
- 3. Whisk cream and $\frac{1}{4}$ cup (60ml) castor sugar until stiff peaks form. Chill.
- 4. Bring a medium-sized pot of water to the boil.
- 5. Place a tight-fitting bowl on top, making sure the base of the bowl does not touch the water.
- 6. Place yolks and remaining sugar in the bowl and reduce heat to a simmer.
- 7. Beat with an electric whisk for 8–10 minutes until ribbon stage, or until ribbon stage.
- 8. Fold egg yolk mixture and vanilla essence into mascarpone in a separate bowl.
- 9. Fold in chilled cream.
- 10. Line a 25x15cm loaf tin with clingwrap. Set aside.
- 11. Dip hot cross bun fingers into coffee syrup, allowing excess to drip back into bowl.
- 12. Arrange dipped bun fingers in the loaf tin to form a base.

- 13. Spoon in about one-third of the mascarpone mixture and spread into an even layer.
- 14. Repeat with remaining hot cross bun fingers and mascarpone mixture to create 2–3 layers.
- 15. Cover and refrigerate for 5–6 hours, or overnight.
- 16. Unmould onto a serving plate and dust with cocoa powder.

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