



Taste
Causeway

Northern Ireland

Taste Causeway Recipes have been designed by our very own celebrity Chef Paula Mc Intyre to showcase our unrivalled food and drink produce.

Taste
Unrivalled

Paula Mc Intyre

Festive Tiramisu

25g raisins soaked in 25ml Bushmills Whiskey overnight
250g boudoir biscuits
100ml hot, strong Causeway coffee company coffee
3 Glenballyeamon egg yolks
Zest and juice 1 orange
75g castor sugar
2 teaspoons Artisan Pumpkin spice
250g mascarpone
250ml double cream
75g white chocolate chopped
Cocoa powder for dusting

Whisk the egg yolks with the sugar and orange zest and juice in a heat proof bowl over hot water. Whisk until you can form a figure of eight in the mix. Keep taking it off the heat now and again to stop it splitting. Cool.

Heat 100ml of the cream in a pan and when hot add the chocolate and spice. Stir until melted and cool for 10 minutes. Whisk the remaining cream and mascarpone together and fold in the orange mixture and white chocolate mixture. Take a dish. Drain the whiskey from the raisins into a bowl and add the hot coffee. Dip each biscuit in and use half to line the dish. Add half the mascarpone mixture and then top with the remaining dipped biscuits. Top with the remaining mascarpone mixture and chill. Dust with cocoa and portion.

Chocolate Matchsticks

50g chopped milk chocolate
50g chopped dark chocolate
12g vinegar
Half a tablespoon of double cream
Gold glitter spray

Melt the chocolates gently in a heatproof bowl over simmering water. Boil the vinegar to reduce by half and add the cream. Bring to boil and stir into the melted chocolate and mix. Spoon into a piping bag and cut a small end. Pipe into lengths on parchment paper and chill to set. Spray with the gold glitter.

Use as a garnish for the Tiramisu