

Chai-infused Tiramisu

A unique twist on the classic tiramisu with a hint of aromatic chai flavors.


20 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- 1/2 cup brewed chai tea, 1/2 cup heavy cream, 1/4 cup mascarpone cheese, 1 tablespoon sugar, 6 ladyfinger cookies, Cocoa powder for dusting

Steps

- 1 In a bowl, mix the brewed chai tea and heavy cream.
- 2 In another bowl, combine mascarpone cheese and sugar until smooth.
- 3 Dip ladyfinger cookies in the chai-infused cream mixture.
- 4 Layer dipped cookies in a serving dish, alternating with a layer of the mascarpone mixture.
- 5 Repeat the layers and finish with a dusting of cocoa powder.
- 6 Refrigerate for at least 2 hours before serving.