

Sweet green tea and candied pumpkin tiramisu

By Chef Jason Ford

2	green tea, teabags
100ml	water
200g	caster sugar
4	cardamom seeds
1	vanilla bean
200g	Kent pumpkin, peeled and cubed
4	eggs, separated
160g	caster sugar
400g	mascarpone
300g	savoirdi biscuits
	dark chocolate, finely grated



Candied pumpkin method

1. Place teabags, water, sugar, cardamom seeds, scraped vanilla bean into a saucepan, and heat until sugar is dissolved.
2. Remove the teabags, and add the cubed pumpkin.
3. Gently simmer the pumpkin until tender.
4. Remove the cooked pumpkin with a slotted spoon and set aside on a plate to cool.
5. Continue simmering the tea syrup until reduced by half.
6. Brush some of the syrup on the pumpkin pieces as a glaze, and then set the remainder of the syrup aside.

Tiramisu method

1. Beat the yolks and caster sugar until light and fluffy.
2. Add the mascarpone and beat until smooth.
3. Soak the savoirdi biscuits in the green tea syrup and put aside.
4. Beat the egg whites until thick and fluffy, and then gently fold through the cheese mixture.
5. Layer the mascarpone mixture, soaked savoirdi biscuits and candied pumpkin a serving glasses.
6. Refrigerate for a few hours.
7. Dust with finely grated chocolate to serve.

Serves approx. 4-6 people