

Tiramisu on the Track

Ingredients

- [Savoardi](#) Biscuits (aka Italian Ladyfingers) 1 per person
- 1 Coffee bag
- 1 packet [Tiramisu](#) mix (available at Coles Supermarkets in Australia)
- 125ml UHT milk carton
- Full cream milk powder

Optional

- Liqueur - Tia Maria, Kahlua, Frangelico (or even Cointreau for a different flavour!)
- For decoration - I used Lindt Raspberry chocolate - 1 square per person
- Chocolate covered freeze dried blueberries or raspberries
- Paper cup cake/muffin pans



Method

1. Put the coffee bag in a full cup of warm water and brew.
2. Lay the biscuits in a takeaway (or ice-cream) container.
3. Drizzle the coffee over the biscuits to soak them through. If using liqueur, reduce the amount of the coffee by 1/4 to 1/2 and top up with liqueur - drizzle over. Set biscuits aside for at least 30 mins.
4. In a medium sized billy (1-2 litres), mix up the tiramisu powder to the instructions on the packet, including adding the milk and/or milk powder to the required amounts.
5. Whip up a frenzy in the billy with a fork if you don't have a mini-camp whisk.
6. When well whipped through, put the lid on the billy and place the whole billy in the river (deep enough to just cover the height of the mix), with a rock on top to weigh it down and stop it floating away. Leave to cool.
7. When ready to serve, place 1/2 a soaked biscuit in the bottom of each cup cake pan, then a spoonful of tiramisu mix, then the other 1/2 biscuit, before finishing with a spoon of tiramisu on top.
8. Decorate (optional) with freeze dried blueberries or raspberries and a square of Lindt.
9. Indulge!

Top Tips

- Carry the biscuits inside your backpack in a rectangular ice-cream or takeaway food container. By day 6 of my trip, my takeaway container had cracked, but for only a couple of days it would've been fine. You can then use that container to soak the biscuits or to make the full dessert in.
- If you're saving pack weight, replace the UHT milk carton with additional powdered milk to mix up.
- You can burn the paper cup cake pans on the campfire... if you have one. No need to wash up! Squeeee!