

Tiramisu on the Track

lotsafreshair

Ingredients

- [Savoardi](#) biscuits (aka Italian Ladyfinger or tiramisu biscuits) 1 per person
- 1 Coffee bag
- Tiramisu powder mix. Here's some options:
 - - [Tiramisu protein whey powder](#) (up your protein and regenerate your muscles while eating dessert... what could be better?)
 - - Hack the dry ingredients from [Green's Tiramisu Mix packet](#)
 - - Do a bulk order and share with mates, [Bakels Tiramisu](#) or [Vizyon Tiramisu Cream](#) (GF, vegan, halal)
- 250ml UHT whipping cream (eg. [Devondale](#), Australia's Own)
- *Optional booze*: Tia Maria, Kahlua, Frangelico, rum all work well (or even Cointreau for a different flavour!)
- *Optional Garnishes*: freeze-dried raspberries, chocolate pieces, chocolate powder/milo, etc



Method

1. **Boil a cup of water** and add the coffee bag to brew.
2. *Optional Step 1*: If you want a chilled tiramisu or are making this in hot weather, put the bottle with the cream and tiramisu mixture in a creek/river to cool down. Don't let it float away by weighing it down with rocks.
3. **Lay 1 layer of biscuits** in a cooking pot or takeaway (or ice-cream) container. (TIP: A container is a handy way to protect the savoiardi biscuits on the trail.)
4. **Drizzle 1/2 the hot 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 to soak up the goodness and soften.
5. **Pour the whipping cream and tiramisu powder** into a 1L drink bottle (eg. [Nalgene](#)), close the lid and shake, shake, shake your bottle and booty until it is whipped to your preferred consistency **.
6. **Add the next layer** of lady-finger biscuits
7. **Drizzle the remaining hot coffee** over the biccies
8. *Optional*: Decorate with crushed [freeze-dried blueberries or raspberries](#), a sprinkle of chocolate powder and a square of Lindt chocolate (the raspberry version is amazing).
9. Indulge!

Substitutes and tips

- For trips you're wanting to keep the pack weight down, replace the whipping cream with custard powder to mix up at camp
- If you don't love coffee, replace the coffee bag with cacao or drinking chocolate and make a hot chocolate
- @katealice recommends: "Add a coin or small rock to the bottle to help it whip quicker"
- Use Individual paper cupcake/muffin pans instead of making it in a cooking pot. This means no washing up and they're super light to carry out. If using a [leave no trace campfire](#), you can burn them.