Pumpkin Tiramisu

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Pumpkin and mascarpone tiramisu with coffee-dipped ladyfingers, cinnamon and balsamic vinegar of Modena. Finish with generous cocoa and an optional white chocolate spiderweb.

Ingredients

- 500 g pumpkin purée (cooked, well drained and cooled)
- 1 tbsp balsamic vinegar of Modena (I used Andrea Milano)
- 500 g mascarpone
- 80 g icing sugar or another sugar
- 200 g Savoiardi ladyfingers
- 300 ml brewed coffee (cooled)
- ground cinnamon (to taste)
- a few cardamom pods (optional, for the pumpkin cooking water)
- 1 cinnamon stick (optional, for the pumpkin cooking water)
- good cocoa powder (for a generous dusting just before serving)
- 1 bar white chocolate (optional, for the spiderweb)

Instructions

1. Peel and deseed the pumpkin, then cut it into cubes. Place in a saucepan, cover with water and boil until tender. If you like, add a few cardamom pods and a cinnamon stick to the water. Remove the spices, drain the pumpkin thoroughly and blend until smooth. Cool completely. Weigh out 500 g of the prepared purée.

2. Brew 300 ml coffee and let it cool. Use the cooled coffee for dipping the biscuits.

3. Stir 1 tbsp good balsamic vinegar of Modena into the cooled pumpkin purée. Mix with 500 g mascarpone and 80 g icing sugar until smooth. If using another sugar, stir until dissolved.

4. Briefly dip the ladyfingers in the coffee and arrange a layer in the bottom of a serving dish. Spread over some cream and sprinkle with a little cinnamon. Repeat the layers, finishing with cream.

5. Cover and refrigerate until the biscuits soften and the cream firms up.

6. Just before serving, use a sieve to dust the top generously with good cocoa powder.

7. For the optional spiderweb, break the white chocolate into a dry, heatproof bowl. Melt over a saucepan of hot, steaming water without letting the bowl touch the water. Transfer to a piping bag or food-safe bag, snip off a tiny corner and draw a web over the cocoa-dusted dessert. Let the chocolate set. This Halloween decoration is entirely optional.

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