



Working time: pprox. 60 min.
(plus cooling time)



Baking time: approx. 20-25 min.

Ingredients for the base:

180g soft butter
150g sugar
1 pinch of salt
3 eggs
100g liquid glaze
180g flour
1 tsp cocoa
½ tsp baking powder

Ingredients for the filling:

4 sheets of gelatine
water
150g sugar
500g mascarpone
3 tbsp. rum
750g whipped cream

In addition:

ca. 20 sponge fingers
300ml coffee liqueur
some cocoa

Preparation of the base:

Beat butter, sugar and salt until slightly frothy. First add the eggs one by one, then combine the liquid glaze, flour, cocoa and baking powder and stir into mixture. Distribute evenly in a square springform and bake in a preheated oven at 180 °C top/bottom heat (165 °C convection oven) for about 20-25 minutes. Allow base to cool completely.

Preparation of the filling:

Soften the gelatine in a little cold water for about 10 min. Mix sugar, mascarpone and rum well with a whisk. Squeeze out gelatine and slightly warm it in a pot. First add 3 tbsp of the mascarpone cream to the gelatin and mix, then add the rest of the mascarpone cream and mix. Finally fold in the whipped cream and spread the first layer on the baked base.

Soak the sponge fingers in a little coffee liqueur and place on the first cream layer. Fill the springform with another layer of cream and spread to the edge; some cream should be left over. Put the rest of the cream into a piping bag and decorate the tart with it. Place in the refrigerator for at least 3 hours, then take the tart out of the form and sprinkle with cocoa.

Our product tip: Springform pan with flat bottom – square
Item No. 661400

