

# EASY GREEN TEA TIRAMISU

Kevin



Recipe by Kevin Kimura

Level: Easy

Makes an 8x8 Dish

## INGREDIENTS

2 cups cold heavy cream  
1/2 cup powdered sugar  
2 1/2 tbs matcha green tea powder  
1 1/2 tbs dark rum (optional)  
24 packaged ladyfingers

more matcha green tea powder  
for dusting the top

## DIRECTIONS

### Step 1: Prep Green Tea Mixture to Soak Ladyfingers

In a small bowl, mix 1 1/2 tbs of matcha green tea powder with 1 1/2 tbs dark rum and 1/2 cup of hot water. Whisk until thoroughly combined. Put it in the fridge to let cool (about 20 min). The cooled green tea will be used later to soak the ladyfingers.



### Step 2: Prep Matcha Whipped Cream

In the bowl of an electric mixer using the whisk attachment (or a hand mixer), combine cold heavy cream, powdered sugar and 1 tbs green tea powder. Mix on medium speed until it forms firm peaks and has a thick cream consistency.

### Step 3: Assemble the Cake

Assemble the cake in an 8x8 inch glass dish. Dip each lady finger into the bowl of cooled green tea and rum mixture for only 5 seconds and place each piece onto the bottom of the pan. Holding cookies in longer than 5 seconds can cause them to fall apart. Cut cookies if needed to fit the bottom.

Next, spread 1/2 of the matcha whipped cream evenly over the lady fingers. Then arrange a second layer of soaked lady fingers and top with the remaining matcha whipped cream. Smooth the top, cover and refrigerate for at least 4 hours to let the ladyfingers soften and absorb the green tea flavor, preferably overnight.

When ready to serve, dust with Matcha green tea powder over the top for garnish.

Serve and enjoy!