



## ITALIAN CLASSIC WITH A BALI TWIST

This week we welcome back Karma Kandara Chef Joseph Antonishek with his unique Tira-Rindu creation. Tira-Rindu is both a wordplay & culinary twist on the classic Italian Tira-misu (Rindu means to 'miss' in Indonesian). It is also mouth meltingly delicious - read on for the recipe - and we highly recommend sampling it at di Mare when you get the chance!

*An Indonesian inspired twist on the classic Tira-Miss-U!*

Chocolate sponge, Nusantara kopi liqueur, East Indies kecombrang gin mascarpone, kopi luwak cocoa nib gel, chocolate meringue tuile.

Introducing a new addition to our di Mare dessert menu, which couldn't have come with better timing as Bali is now open for tourism without quarantine!

The inspiration for this twist on the classic tiramisu came from a recent spirits tasting at a small craft distillery in Karangasem, Bali.

One taste of the kecombrang (torch ginger flower) gin got my creative wheels turning. They also distil the amazing Nusantara coffee liqueur. Being a fan of espresso martinis, I knew I had to create something with these spirits to highlight the growing artisan craftsman in Indonesia. There is an old writer's saying "write drunk, edit sober!". It was a fun tasting which resulted in the creation of the Tira-Rindu!

In Bahasa Indonesia rindu means "to miss." If you are still missing Bali and have not booked your flight yet, try making this variation of the classic tiramisu to hold you over until your return.

Note: East Indies Gin & Nusantara Kopi Liqueur are small batch liqueurs and only available at premium key accounts like Karma Kandara. No worries, I have included suitable substitutions for you to create similar results of your Tira-Rindu wherever you are in the world!



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Yields  
**8 portions**

Prep Time  
**2 hours**

Rest Time  
**6 hours**

### Recipes

- Chocolate Sponge
- Kopi Liqueur Punch
- Gin Mascarpone
- Chocolate Meringue Tuile
- Kopi Luwak, cocoa nib gel
- Cocoa Powder: For dusting the top prior to serving

- **Chocolate Sponge**

#### Ingredients

- 4 Eggs, whole
- 100g Sugar, white
- 90g Flour
- 20g Cocoa Powder
- 1 teaspoon Baking Powder
- 15g Butter, melted

### Technique

Place the eggs and sugar in a small stand-alone mixer fitted with the whip attachment and whip over high speed until light and fluffy.

Sift together the flour, cocoa powder and baking powder Turn the mixer to low speed and slowly add the dry mix to the egg mixture Remove the batter from the mixer and with a rubber spatula gently fold in the melted butter Lightly butter and flour a parchment lined baking pan. Pour the mixture into the pan and spread evenly 1cm thick.

Place in a convection oven at 175 degrees C for approximately 15 minutes.

Remove from the oven once the sponge is tooth pick tested. Let cool to room temperature.

Using a 10cm diameter circle cutter, cut out circles 3 pieces per portion.



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### • **Kopi Liquor Punch**

#### Ingredients

50ml Espresso, decaf brewed  
15ml Dark Rum  
30ml Nusantara Kopi Liqueur  
20ml Simple Syrup

#### Technique

Combine all of the ingredients in a mixing bowl, reserve cold until ready to assemble.

### • **Kopi Luwak Cocoa Nib Gel**

#### Ingredients

150ml Kopi Luwak\* Brewed, chilled  
50g Sugar  
10g Cocoa Nibs  
1/2 packet Agar Agar

#### Technique

Combine all of the ingredients in a heavy bottomed pot. Place on the stove over medium high heat and stir constantly until the mixture comes to a boil. Reduce heat and continue to cook until the bubbles start to thicken.

Remove from heat and strain through a fine sieve into a shallow pan. Place in the fridge to cool and set.

Once the mixture has set to a firm jelly like consistency transfer to a blender and puree on medium to medium low speed.

\*Do not puree too fast as the blender will heat up and you will lose the consistency of the gel. Transfer to a squeeze bottle and refrigerate until ready to use.

\*Kopi Luwak is a specialty style of coffee produced in Indonesia. A substitution of your favourite espresso will work just fine.



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### • Gin Mascarpone

#### Ingredients

175g Mascarpone, room temp  
160ml Whipping Cream  
25g Torch Ginger Flower, chopped  
2 Egg Yolks  
60g Icing Sugar  
1 teaspoon Nusantara\* Coffee Liqueur  
2 teaspoon East Indies Gin\*  
2 teaspoon Myers Dark Rum  
1 teaspoon Frangelico

\*Nusantara Coffee Liqueur. Any coffee liqueur will work fine. Tia Maria/ Starbucks etc.

\*East Indies Gin. Is a London dry gin style. It's perfectly fine to substitute your favourite gin.

#### Technique

Separate 60 ml of the whipping cream and place in a bowl over a double boiler with the torch ginger flower. Warm over low medium

heat for 20 minutes.

Remove from heat, strain through a fine mesh sieve and ice down to cold temperature.

Place the mascarpone with half of the icing sugar in a standing mixer with a paddle. Beat over medium high speed until light and fluffy.

Reduce the speed on the mixer to low and add the egg yolks one at a time until incorporated.

Add the liqueurs and continue to mix.

Remove from the standing mixer and place in a medium size bowl. Wash the mixing bowl and place back on the mixer with the wire whip.

Combine the torch ginger cream with the remaining 215ml of whipping cream with the remaining half of the icing sugar. Whip until stiff peaks. With a rubber spatula fold the whipped ginger cream into the whipped mascarpone using the 1 part two part method. Place in a piping bag and keep cold until ready to assemble.



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### To assemble the Tira- Rindu

With parchment or baking paper line the inside of 8 ring moulds.

Place one piece of chocolate sponge inside of the ring mould

Lightly brush with the coffee liqueur punch

With a piping bag add the mascarpone in 1 cm thickness.

Repeat the above steps two times until the ring mould is filled to the top.

Place in the fridge overnight or for a minimum of 6 hours to set the mascarpone filling.

Once ready to enjoy, remove the Tira-Rindu cake from the ring moulds and gently remove the baking paper from the sides.

Plate and garnish to spec as in the picture provided.

Note\* If you want to prepare the Tira-Rindu family style, you can skip the ring mould part and just assemble in a springform pan or basic cake pan. Cut and serve to enjoy.

**Selamat Makan!**