



Grain-Free Mini Pistachio Tiramisus

Gluten-Free, Grain-Free, Egg-Free, Dairy-Free option, Vegan option

Recipe by Whisk me Free

Ingredients

- 2 cups [Otto's Naturals Cassava Flour](#)
- 1 cup sugar
- ¼ cup oil
- 2 cups dairy free or regular milk
- 1 teaspoon [Otto's Naturals Grain-Free Baking Powder](#)
- 1 cup dairy free or regular milk [to soak the sponge fingers]

Cream Filling

- 1 cup dairy free or regular heavy cream
- ¾ cup dairy free or regular mascarpone cream
- ¼ cup powdered sugar
- 3 Tablespoons pistachio spread
- Chopped pistachios

Instructions

1. Preheat the oven to 180°C/350°F and line a cookie tray with parchment paper and set it aside.
2. Whisk together the flour, baking powder, sugar, milk and oil together until smooth.
3. Transfer the batter into a piping bag and pipe the lady fingers onto the prepared baking sheet. Bake for 10-12 minutes until lightly golden brown.
4. As the sponge fingers cool, make the cream filling by whisking the heavy cream into stiff peaks, then whisk in the mascarpone cream, pistachio spread and sugar together.
5. Dip the sponge fingers in the milk.
6. Align the sponge fingers across the bottom of your serving containers. (Size is up to your preference!)
7. Pipe the pistachio cream evenly across the sponge fingers. Layer with another layer of soaked sponge fingers and then cover it with the remaining pistachio cream. Repeat this process with the other containers until you've used up all the ingredients.
8. Top the pistachio tiramisu with chopped pistachios and enjoy!