Vanilla Chai Tiramisu Soak

From the teas.co.uk wiki

This swaps the coffee-and-Marsala soak of a classic tiramisu for a strong stovetop Pukka Vanilla Chai concentrate, sweetened with brown sugar and laced with dark rum. It works because the mascarpone layer is built around vanilla anyway, and the chai spice (cinnamon, ginger, cardamom) picks up exactly where that vanilla ends; dark rum is a natural chai partner where a coffee tiramisu uses Marsala.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Vanilla Chai Tiramisu Soak recipe. Canonical: https://teas.co.uk/recipes/chai-tea/vanilla-chai-tiramisu-soak/*

It uses Pukka Organic Vanilla Chai. Brew the soak strong and milk-free; the milk goes in the cream, not the soak. Serves 8 to 10, chilled at least six hours.

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