Chai Tiramisu

From the teas.co.uk wiki

Chai tiramisu swaps the espresso of the classic for a strong brew of Twinings Dark Chai, which turns the whole thing warm and spiced rather than bitter, the cardamom and ginger sitting well against the mascarpone and the cocoa on top. A little dark rum goes into the soak, the same as a traditional tiramisu.

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

It is made exactly like the original otherwise: a mascarpone cream lightened with whisked egg whites, layered with sponge fingers dipped in the chai soak, and left to set in the fridge for a few hours. With no coffee in it, it suits an evening when you would rather skip the caffeine.

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