

TURRAMURRASÙ

Don't worry about the exact measurements. Add sugar to taste; if you have a huge box of cookies, use just as many as you think necessary. Serves about 8.

Thank you, Turramurra!

BY: THE SHORTLISTS

- 1 box ginger nut biscuits (gingersnaps)
- 1 cup amaretto (or cointreau) liquor
- 1 tub mascarpone cheese
- 1 cup heavy cream
- 1 lemon, juiced
- 1/2 cup sugar
- 2 clemetines, peeled & segmented (or 2 peeled kiwis, or similar)

In a large bowl, soak the halved or quartered cookies in the liquor for an hour or so. Don't mix them up too much or they'll be too soggy. It's okay if some get really soggy and some remain crunchy.

In a large bowl, mix with mascarpone with the lemon juice and 1/2 cup sugar. In another bowl, whip the cream until soft peaks form, then gently fold it into the mascarpone mixture.

In a large serving bowl (in which you can fit all the ingredients), layer the soaked cookies, clementine slices and mascarpone mixture. Repeat. Refrigerate for at least an hour.