

Tiramisu

Ingredients

- 1.5 cups espresso or strong coffee
- 6 Tbsp liqueur or rum
- 40 ladyfinger biscuits
- 6 egg yolks
- 3/4 cup sugar
- 16 oz mascarpone
- 2 cups heavy cream
- 3 Tbsp cocoa powder
- Chocolate shavings

Preparation

1. Fill a medium pot with water and bring to a light simmer
2. In a medium bowl, combine coffee and half of the liqueur
3. Dip 20 of the 40 ladyfingers quickly into the coffee mixture, both sides, and place into a 9x13 baking dish
4. In a medium glass bowl, whisk together egg yolks and sugar
5. Place the egg mixture, still in the bowl, on top of the simmering water. Continue to whisk for 10 minutes, until the mixture is light in color and the sugar is fully incorporated.
6. Remove the egg mixture from the heat and whisk for a few more minutes, until the mixture cools somewhat
7. In a large glass bowl, combine mascarpone and remaining liqueur
8. Using an electric mixer, add the cooled egg mixture to the bowl with the mascarpone and beat until well combined
9. In the bowl of a stand mixer, beat heavy cream until it forms stiff peaks. Start on low, do not exceed medium speed for stable cream
10. Gently fold half of the whipping cream into the egg/mascarpone mixture, then proceed to combine the other half. Do not overfold.
11. Spread half of the cream mixture into the baking dish and spread evenly
12. Dip the remaining 20 ladyfingers into the coffee mixture as per step 3, and place atop the layer of cream
13. Spread remaining cream on top of the second layer of ladyfingers
14. Chill overnight. Dust with cocoa powder or chocolate shavings

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