



TIRAMISU

INGREDIENTS:

- 6 tablespoons Espresso Powder
- 1 1/2 cups Boiling Water
- 7 Egg Yolks, at room temperature*
- 1/2 cup Sugar
- 16 ounces Mascarpone Cheese, softened
- 1 tablespoons Rum Extract
- 30-34 Crisp Lady Fingers (about 1 1/4 packages)
- 1 cup Heavy Whipping Cream
- 1/4 cup Powdered Sugar
- 1/2 teaspoon Vanilla Extract
- 1/3 cup Unsweetened Cocoa Powder

PREPARATION INSTRUCTIONS:

1. In a shallow dish, combine the espresso powder and hot water together and mix well. Allow to cool.
2. Place the egg yolks and sugar in the bowl of an electric mixer. Whip on high speed for 6 minutes with a timer set. The mixture should turn pale yellow and become thick.
3. Beat in the mascarpone cheese a little at a time.
4. Dribble in 2 tablespoons of the espresso with the mixer running.
5. Gradually add in the rum extract.
6. Scrape down the bowl and beat again briefly. Mixture should be thick yet loose, like unset pudding.
7. Quickly dip one side of each lady finger in the cooled espresso and line the bottom of a 9×13 dish with a single layer of cookies.
8. Pour half of the mascarpone filling on top and spread evenly. Repeat the dipping and layering process with the remaining lady fingers and espresso. Top with the remaining mascarpone cream. Refrigerate.
9. Place the heavy cream in the bowl of an electric mixer fitted with the whip attachment. Beat until slightly thickened.
10. Add the powdered sugar and vanilla. Beat again until stiff peaks form.
11. Remove tiramisu base from the refrigerator and top with the whipped cream.
12. Refrigerate for at least 3-4 hours, or overnight (recommended).
13. Sift the cocoa powder over the whipped cream just before serving.

***Note: this recipe contains eggs that are NOT cooked.**