

Authentic Tiramisu

Serves: 8 | **Prep Time:** 30 Min | **Cook Time:** 8 Hours (Chilling) | **Difficulty:** Medium



INGREDIENTS

- 2 cups (1/4 liter) of freshly brewed strong Espresso Coffee
- 1/2 cup (120 ml) plus 1 tablespoon Sugar
- 4 large Egg Yolks
- 1/3 cup (80 ml) dry Marsala Wine
- 16 ounces (450 grams) Mascarpone Cheese (around 2 1/2 cups)
- 1 cup (240 ml) chilled Heavy Cream
- 36 Crunchy Ladyfingers (Savoirdi)
- Unsweetened Cocoa Powder for dusting

DIRECTIONS

1. Add 1 tablespoon of sugar and the hot espresso coffee to a shallow bowl and whisk until sugar has dissolved.
2. In a separate bowl that can be used as a double-boiler, use a whisk or mixer to beat the egg yolks, Marsala wine and the remaining 1/2 cup sugar while heating over a pan of simmering water. The mixture should turn opaque and triple in size.
3. Remove the bowl from the heat. Mix in mascarpone cheese until just combined.
4. Beat the heavy cream in a large bowl to stiff peaks.
5. Lightly fold the mascarpone cheese mixture into the whipped cream.
6. One cookie at a time, dip the ladyfinger into the coffee mixture for 1 second and place it along the bottom of a 13x9 inch baking dish in 3 rows of 6 cookies.
7. Spread half of the cream and cheese mixture on top of the cookies.
8. Repeat step #6 with the remaining 18 cookies. Try a different pattern to add stability to the dish.
9. When there are no more cookies, spread remaining cream and cheese mixture across the top and smooth the top with an offset spatula.
10. Using a fine mesh sieve, dust the top of the pan with the cocoa powder.
11. Cover with cling film and chill in the refrigerator for at least 8 hours, or overnight.