

Tiramisù - The Italian Classic

INGREDIENTS

For the Coffee Mixture:

- 1 cup brewed espresso (or strong coffee), cooled
- 3 tablespoons liqueur (Amaretto)

For the Mascarpone Mixture:

- 3 large eggs yolks
- 75g of granulated sugar
- ½ skin of a lemon
- 500g mascarpone cheese
- 1 pinch of salt
- Cocoa powder

For Assembly:

- Ladyfinger cookies (savoiardi)
- Unsweetened cocoa powder, for dusting
- Dark chocolate shavings (optional, for garnish)



DIRECTIONS

Prepare the Coffee Mixture:

- In a shallow dish, combine the brewed espresso and coffee liqueur. Set aside to cool.

2. Make the Mascarpone Mixture:

- Separate the egg yolks, keep the egg white in a separate cup
- In a medium bowl, whisk the egg yolks and sugar together until pale and creamy.
- Add the grated skin of the lemon and whisk again
- Gently fold in the mascarpone cheese until smooth and well incorporated. DON'T whisk it as it will become too liquid
- In another bowl, whip the egg white with a pinch of salt until stiff peaks form. Before it is stiff, add 2 tablespoons of sugar. Carefully fold the stiff egg white into the mascarpone mixture until no streaks remain.

3. Assemble the Tiramisu:

- Quickly dip each ladyfinger into the coffee mixture (do not soak; just a quick dip on each side).
- Arrange the dipped ladyfingers in a single layer at the bottom of a 9x9-inch (or similar size) dish.
- Spread the mascarpone mixture over the ladyfingers.

4. Chill:

- Cover the dish with plastic wrap and refrigerate for at least 6 hours, preferably overnight, to allow the flavors to meld.

5. Serve:

- Before serving, dust the top with unsweetened cocoa powder and add dark chocolate shavings if desired.

Enjoy!

This tiramisù is rich, creamy, and has a delightful coffee flavor enhanced by the liqueur—perfect for a special occasion!

Please note that this recipe contains ingredients that may trigger food allergies, such as eggs, dairy, and gluten. For safety, consume the tiramisù within 48 hours, as it contains raw eggs.