



## Tiramisu

PREP: 1 Hour

### INGREDIENT LIST:

- 8 large egg yolks
- 1/2 cup sugar
- 1.5 lb imported mascarpone cheese
- 4 large egg whites, beaten to stiff peaks
- 2 cups COLD strong Italian espresso or coffee (strong is IMPORTANT)
- 1/4 c brandy (or a liqueur of your choice. I've used Kahlua, Amaretto, and Crown Royale in the past as well, and all are delicious)
- About 42 ladyfinger cookies
- 1/2 cup unsweetened cocoa powder

### RECIPE INSTRUCTIONS:

1. In a large bowl or the bowl of an electric mixer, beat the egg yolks and sugar together until thick and pale yellow.
2. Add the mascarpone cheese to the egg mixture and fold together until thoroughly incorporated and smooth.
3. In a separate bowl, beat the egg whites to stiff peaks.
4. Gently FOLD the egg whites into the mascarpone mixture. It is important not to mix too harshly, as we want to retain the light fluffiness of the egg whites.
5. In a medium-sized bowl, combine the coffee and brandy.
6. Dip the ladyfingers into the coffee mixture quickly so they're soaked but not falling apart. Place them closely together in a 13" x 9" dish.
7. Spread half of the mascarpone mixture evenly over the ladyfingers.
8. Sprinkle half of the cocoa powder evenly over the mascarpone mixture.
9. Repeat with another layer of dipped ladyfingers, mascarpone mixture, and cocoa powder.
10. Cover with plastic wrap and refrigerate for up to 24 hours.
11. Before serving, sprinkle additional cocoa powder on any parts that may have absorbed it while chilling.
12. Serve and enjoy with a shot of espresso.

