

TIRAMISU

----- Recipe -----

INGREDIENTS

For the Ladyfingers

5	egg whites at room temperature
125 g	confectioner's sugar
5	egg yolks at room temperature
1/2 tsp	vanilla extract
125 g	cake flour

For the Dipping Coffee

12 oz.	strong coffee or espresso
2 Tbs	granulated sugar

For the Zabaione Filling

4	egg yolks
100 g	granulated sugar
4 oz	Madiera wine
450 g	mascarpone cheese
12 oz	heavy whipping cream

For Finishing

3-4 Tbs	cocoa powder
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INSTRUCTIONS

1. Start by making the Ladyfinger Biscuits.

Preheat your oven to 350 ° F, line a baking pan with parchment paper and prepare a large piping bag with either a #5 plain tip or cut the end to make a large hole.

Clean the bowl of a stand mixer and the whip attachment with white vinegar. Separate your 5 eggs., place the 5 egg whites in the mixer bowl and begin mixing on low speed for about 1 minute. Add the 125g confectioner's sugar, then increase the mixer's speed to high and beat until stiff peaks form, about 4-5 minutes.

Beat the 5 egg yolks together with the 1/2 tsp vanilla extract until well blended.

Carfeully fold the egg-yolk mixture into the stiff-peaked meringue. Then carfully fold in the cake flour.

Immediately transfer the batter to your prepared piping bag and pipe rows of 2.5- to 3-inch long Ladyfingers. These can be piped directly next to one another, or spaced, either is fine for this application.



Bake Ladyfingers in your 350 ° F oven for about 7 minutes, or until the edges are lightly browned and the centers of each cookie spring back when lightly touched.

Allow to cool for just about a minute before transferring to a cooling rack to cool completely.

2. Make the Dipping Coffee.

Brew 12 oz. of strong coffee or espresso and add 2 Tbs granulated sugar while hot. Stir to dissolve. Set aside to cool.

3. Make the Zabaione Filling.

Start a pan simmering with about 1 inch of water in the bottom. In the top pan of a double boiler, (or a bowl that will rest atop a pan of simmering water without touching , whisk the 4 egg yolks until lighter in color and almost creamy. Then add in the 4 oz. Madiera wine and 100 g granulated sugar and beat or whisk to combine fully. Place your mixture atop the simmering water of your double boiler and stir frequently until just about to simmer. **Do not bring to a boil.**

Remove from the heat and allow to cool.

In another bowl, whip your 16 oz. mascarpone cheese until creamy.

In another bowl, whip your 12 oz. heavy whipping cream until it's whipped cream.

Fold the whipped mascarpone and whipped cream together.

Then fold the cooled egg mixture into the cream & cheese mixture.

4. Layer your Tiramisu.

Pour your coffee into a flat-bottomed bowl. Place a glass baking or serving dish near your coffee and Ladyfingers. Dip Ladyfingers in coffee one at a time and lay in the bottom of the dish, covering the bottom. If necessary, cut pieces of a lady finger (and dip in coffee) to fill any large gaps.

Spread one half of your Zabaione filling evenly over the soaked Ladyfingers.

Repeat with one more layer of soaked ladyfingers and the other half of the Zabaione.

Sprinkle the top with 3 to 4 tablespoons of cocoa powder.

5. Place in the refrigerator for a few hours or overnight.

E goditelo! (And Enjoy!)