



TIRAMISU

MISE EN PLACE

- The night before your class take the mascarpone out of the fridge to come to room temperature.
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TIRAMISU *(serves 6)*

Recipe by KATHRYN JOEL

2 cups strong coffee, espresso is ideal, cold

¼ cup plus 3 tbsp marsala, brandy or dark rum

2 cups mascarpone, at room temperature

4 egg yolks

3 tbsp sugar, or to your taste

Pinch of salt

1 cup whipping cream (or use 2 egg whites, see NOTE)*

2 tbsp icing sugar

1 tbsp brandy or rum, or use marsala

1 packet Savoiardi Biscuits

½ cup cocoa powder (use a premium cocoa powder such as Cacao Barry), or use finely grated dark chocolate

Shaved dark chocolate, to finish

6 wine goblets, to serve, or use a medium baking dish (8-10" approximately)

- Combine the coffee with the marsala, brandy or dark rum in a shallow dish.
- Combine the egg yolks, sugar, pinch of salt and 3 tbsp liquor in a bowl over a double boiler, and whisk until the mixture is pale and thick, and forms a ribbon. Transfer to a large bowl and set aside to cool.
- In another bowl combine the cream with the icing sugar, and use an electric whisk to whip the cream only just until stiff. Gently whisk in the brand or rum.
- In another bowl, beat the mascarpone to soften it.

- Once the egg yolks (zabaglione) have cooled fold in the mascarpone, $\frac{1}{4}$ at a time.
- Now gently fold in the whipped cream, $\frac{1}{2}$ at a time.
- Next, dip biscuits into the coffee, turning for a few seconds until they are nicely soaked, but not soggy. Layer these into your serving dish(es) breaking them as necessary, then spread over half of the mascarpone cream.
- Using a fine mesh sieve, dust with cocoa powder.
- Add another layer of soaked biscuits, and the rest of the mascarpone cream.
- Refrigerate to set, and serve with a final dusting of cocoa powder and / or grated or shaved chocolate. Serve chilled or at room temperature.

*NOTE: Traditionally Tiramisu is made with egg whites, not whipped cream. To substitute egg white for the cream in this recipe use 2 egg whites, whisked to stiff peak, and fold them in gently in place of the cream.

EQUIPMENT

Cup measures and spoons

Double boiler

Whisks

Electric whisk or kitchen aid with whisk attachment (recommended)

3 large mixing bowls

Fine mesh sieve for cocoa

Shallow dish for dipping

Serving dishes, individual or family style