

TIRAMISU

happy
kit.chn
creative studio

Ingredients

For the cream:

100 gr granulated sugar

5 eggs yolk

1 tsp vanilla extract

226 gr Mascarpone

For the assembly:

2 pack Ladyfingers

Espresso shots or instant coffee

20gr sugar

Rum or coffee liqueur (I used Kalhua)

Cocoa powder

Directions:

- 1 In a double-boiler and using an electric mixer in a medium bowl, whip together egg yolks and 100 grams of sugar until very pale yellow and about tripled in volume. A slight ribbon should fall from the beaters (or whisk attachment) when lifted from the bowl. Transfer the mixture to a large bowl, wiping out the medium bowl used to whip the yolks, and set aside.
- 2 In a medium bowl, whip cream and remaining $\frac{1}{4}$ cup/50 grams sugar until it creates soft-medium peaks. Add mascarpone and continue to whip until it creates a soft, spreadable mixture with medium peaks. Gently fold the mascarpone mixture into the sweetened egg yolks until combined.
- 3 Combine espresso and the liqueur in a shallow bowl (this part I do it just tasting, I want coffee and the liqueur kind of nice and sweet) set aside.
- 4 Working one at a time, quickly dip each ladyfinger into the espresso mixture -- they are quite porous and will fall apart if left in the liquid too long -- and place them rounded side up at the bottom of the baking dish. Repeat, using half the ladyfingers, until you've got an even layer, breaking the ladyfingers in half as needed to fill in any obvious gaps (a little space in between is O.K.). Spread half the mascarpone mixture onto the ladyfingers in one even layer. Repeat with remaining espresso-dipped ladyfingers and mascarpone mixture.
- 5 Dust the top layer with the remaining tablespoon of cocoa powder. Top with shaved or finely grated chocolate, if desired.
- 6 Cover with plastic wrap and let chill in the refrigerator for at least 4 hours (if you can wait 24 hours, all the better) before slicing or scooping to serve.