

TIRAMISU

SERVES 8

INGREDIENTS

- 6 egg yolks
- 6 tbs. sugar
- 1 lb. mascarpone cheese
- 2 packages ladyfingers
- 4 cups strong espresso
- 6 tbs. amaretto liquor
- 2 cups heavy cream (whipped)
- Chocolate powder
- Chocolate (optional - for topping)

INSTRUCTIONS

- Whip sugar and egg yolks on high speed in a bowl of a mixer until creamy and fluffy, add the mascarpone cheese and continue mixing on lower speed for a couple of minutes.
- Fold the whipped cream into the mascarpone mixture and set side.
- Begin assembling the tiramisu in a bowl by arranging layers of lady fingers quickly dipped in the espresso/amaretto mixture, covered with mascarpone mixture. Sprinkle chocolate powder between each layer.
- Shave some chocolate on the last layer, refrigerate for a couple of hours prior to serving