

# CLASSIC RECIPE

WITH KAHLÚA LIQUOR

An elegant Italian dessert made even more indulgent with Kahlúa, the rich coffee-flavored liqueur that perfectly enhances every creamy, cocoa-dusted bite.

Prep Time: 30 minutes  
Chill Time: 6+ hours  
Servings: 8–10

- Ingredients:
- 6 large egg yolks
  - 3/4 cup (150g) granulated sugar
  - 1 cup (240ml) heavy cream
  - 16 oz (450g) mascarpone cheese, softened
  - 2 cups (480ml) strong brewed espresso or dark coffee
  - 1/4 cup (60ml) Kahlúa coffee liqueur
  - 1 package ladyfingers (200–250g)
  - Unsweetened cocoa powder, for dusting



## #1 Prepare the Cream Base

- In a mixing bowl, beat the egg yolks and sugar on medium speed for 5–7 minutes until thick, pale, and creamy.
- Add the mascarpone cheese and beat gently until smooth.



## #2 Whip the Cream

- In another bowl, whip the heavy cream until stiff peaks form.
- Carefully fold the whipped cream into the mascarpone mixture. Do not overmix.



## #3 Make the Soaking Liquid

- In a shallow bowl, combine the espresso and Kahlúa. Let it cool completely to room temperature.



## #4 Dip the Ladyfingers

- Quickly dip each ladyfinger into the coffee-Kahlúa mix for about 1–2 seconds per side (don't let them get soggy).
- Line the bottom of a 9x13 inch dish (or similar) with the dipped ladyfingers.



## #5 Layer the Tiramisu

- Spread half of the mascarpone cream mixture over the ladyfingers and smooth it out.
- Add a second layer of dipped ladyfingers, followed by the rest of the mascarpone cream.



## #6 Chill and Set

- Cover and refrigerate the tiramisu for at least 6 hours, ideally overnight, for the best flavor and texture.



## #7 Finish with Cocoa

- Before serving, dust generously with cocoa powder and garnish with chocolate shavings if desired.



# ENJOY!