

Classic Tiramisu

Ingredients

250g mascarpone
40cl of strong coffee (approximately...)
rum or marsala (5 or 6 tablespoons)
20 spoon biscuits (if they are large enough, otherwise a little more)
3 very fresh eggs (because we are not going to cook them)
50g powdered sugar
1 or 2 tiles of grated 70% dark chocolate

Preparation

Separate the egg yolks and whites.
Beat the whites until stiff, set aside.
Beat the yolks with the sugar until white. Add the mascarpone and mix until smooth.
Add the egg whites to the mixture.
Take half a ladle of this cream, and add a little coffee (2 or 3 spoonfuls). Pour the mixture into the bottom of a dish.
Pour the rum into the coffee.
Dip about 10 cookies in the cooled or lukewarm coffee, and place them in the dish.
Cover this 1st layer of biscuits with cream (keep at least half of the cream for the 2nd layer)
Dip the remaining biscuits in the coffee, and place them in the dish.
Cover everything with the rest of the cream.
Grate the chocolate on top.
Leave in the fridge for at least 4 hours; the tiramisu should be served very cold. The best is to do it the day before.