

# Tiramisu

8	<i>egg yolks</i>	Whisk the egg yolks with the sugar until creamy, about 1min. Add Amaretto syrup, vermouth and vanilla paste, then transfer to a bain-marie. Keep whisking over a hot waterbath until the zabaglione starts to thicken and has at least tripled in volume.
200g	<i>sugar</i>	
20ml	<i>Amaretto syrup</i>	
30ml	<i>sweet vermouth</i>	
2g	<i>vanilla paste</i>	
◇		
6	<i>egg whites</i>	Whip the egg whites and cream of tartar to stiff peaks and fold under the zabaglione.
1g	<i>cream of tartar</i>	
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450g	<i>mascarpone</i>	Heat the mascarpone in the microwave until starting to soften, about 20s to 40s. Up to half of the mascarpone can be replaced with cream cheese. Whisk until smooth.
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500ml	<i>strong decaf</i>	Gently fold zabaglione into the mascarpone/cream cheese. Work in multiple batches.
30ml	<i>cognac</i>	
400g	<i>lady fingers</i>	
30g	<i>cocoa</i>	Lay out half of the lady fingers in a casserole, brush with about half to two-thirds of the coffee and cognac. Coat with filling. Add remaining lady fingers. Brush with coffee and cover with rest of the filling.

Refrigerate for at least 6h or overnight. Dust with cocoa powder before serving