

Italian Tiramisu

Cuisine	Italian
Difficulty	Medium
Preparation Time	30
Cooking Time	0
Calories Per Serving	350
Ingredients	Espresso, brewed and cooled Ladyfinger cookies Mascarpone cheese Heavy cream Sugar Cocoa powder
Instruction	In a bowl, whip heavy cream until stiff peaks form. In another bowl, mix mascarpone cheese and sugar until smooth. Gently fold the whipped cream into the mascarpone mixture. Dip ladyfinger cookies into brewed espresso and layer them in a serving dish. Spread a layer of the mascarpone mixture over the cookies. Repeat layers and finish with a dusting of cocoa powder. Chill in the refrigerator for a few hours before serving. Indulge in the decadence of this classic Italian Tiramisu!