

TIRAMI

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Prep Time: 30 min
Total Time: 8 hours 30 mins
Yield: Serves 8

1. Brew coffee and allow to cool to room temperature.

2. In a large bowl, whisk egg yolks and 1/4 cup of sugar until pale, doubled in volume, and "ribbons" remain for a few seconds when spoon is lifted from the mixture, about 3 - 4 minutes.

3. Whisk in marscarpone a little bit at a time.

4. In another large bowl, beat egg whites and remaining 1/4 cup sugar until stiff, glossy peaks form.

5. Fold egg whites into mascarpone mixture.

6. Add 2 tablespoons Marsala to the coffee.

7. Dip Savoiardi ladyfingers quickly into the coffee and arrange in a layer in the bottom of a 9x13 inch pan.

Do not "soak" the lady fingers in the coffee or your Tiramisu will turn out soggy.

8. Spread half of the mascarpone mixture on top of the lady-fingers.

9. Top with another layer of dipped lady-fingers.

10. Spread remaining mascarpone mixture evenly on top of lady-fingers.

11. Refrigerate at least 8 hours before serving. (Overnight works well too.) This allows the filling to set and the ladyfingers to soften and absorb the coffee.

12. Sprinkle with cocoa powder and chocolate shavings immediately before serving.

6 egg yolks, at room temperature

1 ½ cups coffee made in Moka pot, cooled

2 cups (16 ounces) mascarpone

¼ cup cocoa powder

2 tablespoons Marsala Liquor

36 - 48 Savoiardi ladyfingers

½ cup granulated sugar

2 ounces dark or semi-sweet chocolate, shaved