

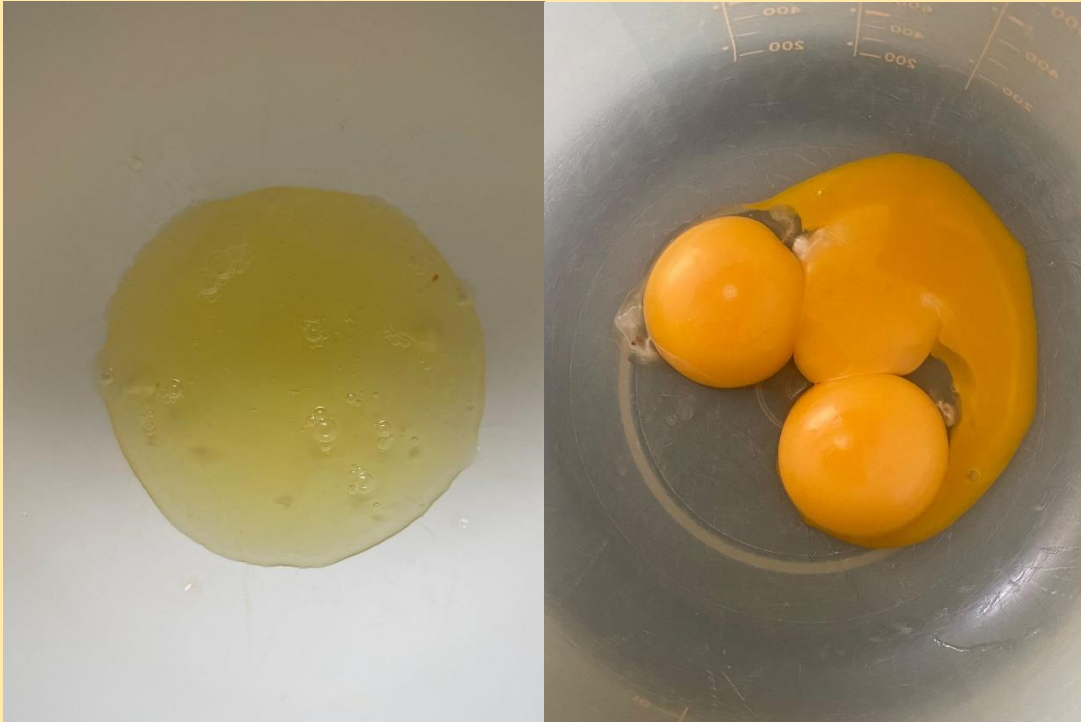
# Tiramisu

## Mise en place



- 3 eggs
- 250g sugar
- 750g Mascarpone cheese
- 500ml heavy cream
- 500ml coffee with milk
- 250g Ladyfingers
- Cocoa powder for dusting

## 1. Separate the eggs



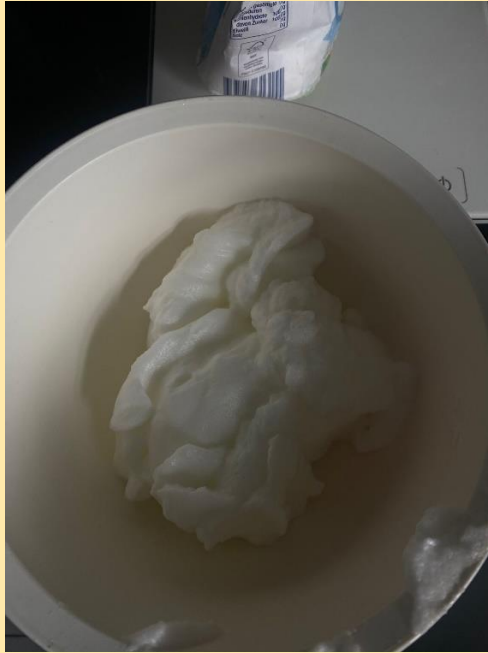
Carefully separate the egg yolks from the egg whites into two bowls.

## 2. Prepare the egg yolk mixture



Add the sugar to the egg yolks and beat with a mixer until the mixture becomes creamy and light in color.

### **3. Make the meringue**



Beat the egg whites with a mixer until stiff peaks form. Set aside.

### **4. Combine mascarpone and yolks**



Add the mascarpone cheese to the egg yolk mixture and mix until smooth.

## 6. Fold in the meringue



Gently fold the beaten egg whites into the mascarpone mixture. Do this carefully to keep the mixture airy.

## 7. Make whipped cream



Beat the heavy cream till it turns into whipped cream.



## **8. Add the whipped cream**



Gently fold the whipped cream into the mascarpone and egg mixture until fully combined.

## **9. Prepare the coffee-soaked Lady Fingers**



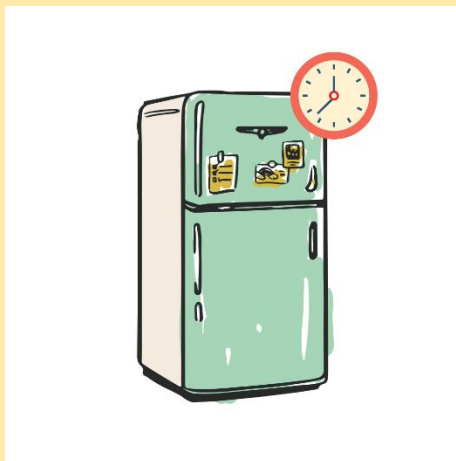
Dip each ladyfinger briefly into the cooled coffee (do not soak too long to avoid them becoming soggy).

## 10. Assemble the tiramisu



In a serving dish, create layers by alternating between the coffee-soaked ladyfingers and the mascarpone mixture. Start with a layer of ladyfingers and then add a layer of the cream mixture. Repeat until all ingredients are used, ending with a cream layer.

## 11. Chill



Cover the dish and refrigerate for at least 4 hours (preferably overnight) to allow the flavors to meld.

## 12. Dust with cocoa powder

Sift cocoa powder over the top layer of cream. Right before serving.

**Serve and enjoy your delicious homemade tiramisu!**