

~ TIRAMISU ~

Ingredients:

4 egg yolks  
5 tbsp. sugar (i think this can cut down, cos kahlua is sweet already)  
500g mascarpone cheese  
350g double whipped cream  
60ml hot boiling water + 2 tbsps coffee powder  
100ml kahlua  
24 sponge fingers.

Method:

Make the coffee first and cover it to prevent the flavour from escaping.

Using electric mixer on high speed beat the egg yolks and sugar till pale yellow (5 - 10mins)

Add Mascarpone cheese and beat until smooth. (3 - 4mins)

Transfer egg yolk and mascarpone mixture to another bowl. Pour the whipped cream into the mixer bowl and beat until soft peaks form (you don't need to wash the bowl before pouring in the whipped cream).

Fold the whipped cream into the yolk mixture until thoroughly blended.

Stir together coffee and kahlua. Arrange sponge fingers in a single layer over bottom of cake tin. Brush coffee and kahlua mixture over the biscuits. ( what i do is to lightly dip half or 3/4 of each sponge finger into the coffee/liquor mix to soak up the liquid so that it'll not be too dry; if you do this then you must prepare yet more coffee liquor mix. perhaps a total of 300ml) Spoon some mascarpone over the biscuits to make an even layer  $\hat{A}$ 1/2 inch thick. Repeat layers, starting with the finger biscuits first.

Chill for at least 6 hours. To serve, using a sieve dust cocoa powder over the top.

\*For that extra alcohol kick, pour Bailey's over!

notes: the coffee mixture suggested here is rather heavy/rich/bitter, you might want to dilute that a little but do note that when everything is set (ie 6 hours or overnight; i put it in the freezer) it'll somehow be less strong than what you've started out with.

If you cannot get hold of mascarpone cheese, an alternative is to do a combination of 2/3 cream cheese with 1/3 sour cream. i'd beat up the cream cheese first then add sour cream till before it taste like there's too much sour cream. then give in a dash of lemon juice for that extra flavour and tangyness. if you want more lemon, then cut down on the sour cream. to make it more lemony without the sourness, grate in lemon rind.

if no kahlua, can use sheridan (but not as good). some recipes simply add brandy into the coffee mix.

## TIRAMISU

This dessert had its heyday on American menus about 15 years ago, and it turns up a little less frequently these days. The popularity of tiramisu never wavered in Rome, however, where it continues to be served at dinner parties and restaurants.

Active time: 25 min Start to finish: 6 1/2 hr (includes chilling)

3 large eggs, separated  
3/4 cup sugar  
1 (8-oz) container mascarpone cheese (1 scant cup)  
1/2 cup chilled heavy cream  
2 cups very strong brewed coffee or brewed espresso, cooled to room temperature  
2 tablespoons sweet Marsala wine  
18 savoiardi (crisp Italian ladyfingers, 6 oz)  
1/4 cup fine-quality bittersweet chocolate shavings (not unsweetened; made with a vegetable peeler) or 2 tablespoons unsweetened cocoa powder

Beat together yolks and 1/2 cup sugar in a large bowl with an electric mixer at medium speed until thick and pale, about 2 minutes. Beat in mascarpone until just combined.

Beat whites with a pinch of salt in another bowl with cleaned beaters until they just hold soft peaks. Add remaining 1/4 cup sugar a little at a time, beating, then continue to beat whites until they just hold stiff peaks. Beat cream in another bowl with cleaned beaters until it just holds soft peaks. Fold cream into mascarpone mixture gently but thoroughly, then fold in whites.

Stir together coffee and Marsala in a shallow bowl. Dip 1 ladyfinger in coffee mixture, soaking it about 4 seconds on each side, and transfer to an 8-inch glass baking dish (2-quart capacity). Repeat with 8 more ladyfingers and arrange in bottom of dish, trimming as needed to fit snugly. Spread half of mascarpone mixture evenly over ladyfingers. Make another layer in same manner with remaining ladyfingers and mascarpone mixture. Chill tiramisu, covered, at least 6 hours.

Just before serving, sprinkle with chocolate.

Cooks' notes:

- The eggs in this recipe are not cooked, which may be of concern if there is a problem with salmonella in your area.
- Tiramisu can be chilled up to 1 day.

Makes 4 to 6 generous servings.

Gourmet

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