

Tiramisu

Serves 8-10

Uses Pyrex 9"x13" Deep Baking Dish.

Sugar, spice & everything nice

In a small saucepan, whisk eggs and $\frac{3}{4}$ cup sugar. Over low heat, whisk and add $\frac{2}{3}$ cup milk and bring to a boil, whisking continuously for 1 minute until thick. Remove from heat and cool completely.

In a large bowl whisk together heavy cream, mascarpone and vanilla extract until medium peaks form. Fold in egg yolk mixture until there are no streaks.

Combine coffee and liqueur in a small bowl and dip each cookie into the mixture. Layer the bottom of your Pyrex 8"x8" deeper baking dish with coffee-soaked cookies until completely covered. Add a layer of the filling so that it completely covers the cookies, about $\frac{1}{4}$ cup of the filling. Smooth out with the back of a spoon. Repeat with remaining ladyfingers and filling.

Set & serve

Place in refrigerator for at least one hour or overnight, to set.

Before serving, take the remaining egg whites and whip to stiff peaks, adding remaining $\frac{3}{4}$ cup sugar gradually until light and fluffy. Dollop top of tiramisu with the meringue (makes more than you need, so lick the bowl!) and dust with cocoa powder. Using a vegetable peeler, shave chocolate and serve.

Ingredients

6 eggs, separated into yolks and whites
1 1/2 cups sugar
2/3 cups milk
1 1/4 cups heavy cream
8 ounces mascarpone cheese
1 teaspoon vanilla extract
1 cup cold brew coffee
1/2 cup coffee liqueur
400 grams ladyfinger cookies
Unsweetened cocoa powder, for garnish
Unsweetened chocolate, for garnish