

TRADITIONAL TIRAMISU RECIPE

INGREDIENTS:

4 Eggs (3 yolks and 1 whole) (Egg free alternative- 2 cups 35% Cream)
7 tablespoons of Sugar
500 g. Mascarpone Cheese
Cocoa/ground chocolate
Savoardi Biscuits
12 Cups of Espresso (sweetened to taste)
1 shot glass of Vermouth or liqueur (optional)

Approx. 9"X13" Glass container with lid (this can vary depending on how many layers you want to make it)

STEPS:

1. Take the Mascarpone cheese out of the fridge, put it into a large bowl and let it come to room temperature.
2. Make the espresso coffee. Pour it into a bowl and add sugar while it is still warm, and then set it to cool.
3. Once the coffee has cooled, add the vermouth (or liqueur)
4. Mix together the sugar and eggs in a small bowl.
5. Add the egg mixture to the Mascarpone and blend it together in the larger bowl. The blending can be done by hand or with an immersion blender.
6. For the egg-free alternative: Whip the cream until it makes soft peaks, add the sugar and then fold it into the mascarpone.
7. Place a little bit of coffee on the bottom of the cake dish/container.
8. One at a time, dunk the savoardi flat-wise quickly into the coffee, roll them over and then place them across the bottom of the container. Be careful not to over soak the cookies so they do not fall apart during assembly. Repeat until you have made a flat layer of soaked cookies covering the bottom of the pan.
9. Cover the biscuits with a layer of the Mascarpone Mixture.
10. Then sprinkle the cocoa powder or chocolate shavings on top.
11. Repeat the layering (Savoardi, Mascarpone, Cacao).
12. Refrigerate (for 1-2 days) before serving. This gives the coffee time to soak through the biscuits and for the flavours to blend nicely.
Keep cool until ready to serve...and promptly refrigerate any leftovers.