



Tiramisu

INGREDIENTS

- 3 egg yolks
- 80g sugar
- 500g mascarpone cheese, room temperature
- 250ml chilled heavy cream
- 2 tbsp amaretto
- 1 tsp vanilla extract
- 2 to 3 cups strong espresso
- 36 ladyfingers biscuits
- Bitter cocoa powder for dusting



Serves: 8-10



Prep Time: 25 min



Cooking Time: 8 min

METHOD

1. In a mixing bowl set over a bain-marie, whisk the egg yolks and sugar until the mixture is pale yellow and thick ribbons fall from the whisk (roughly 4-5 minutes).
2. Transfer the mixture to the bowl of an electric mixer. Add the mascarpone cheese and beat until smooth and creamy.
3. In a separate mixing bowl, whisk the cream until stiff peaks form. Add the Amaretto, vanilla and whisk until smooth.
4. With a rubber spatula, gently fold the mascarpone mixture into the cream until blended and smooth (best to do a 1/3 at a time).
5. One at a time, submerge the ladyfingers into the espresso. Lay enough ladyfingers on the bottom of a glass or ceramic baking or serving dish (about 4cm deep) to form a layer.
6. Spread half of the mascarpone mixture over the ladyfingers until evenly covered. Arrange another layer of ladyfingers over the mascarpone cream (after dipping in coffee). Then spread the remaining mascarpone cream evenly over the top.
7. Dust the tiramisu with cocoa powder to create a rich, dark topping.
8. Refrigerate for at least 4 hours or overnight before serving.



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