



Lick-Your-Plate-Amazing Tiramisu

NIBBLEDISH CONTRIBUTOR

Ingredients

(use a 9x6 dish)

4 egg whites

4 egg yolks

1 1/4 cups or 125 g confectioner's sugar

1 3/4 cups or 325 g mascarpone cheese

box of Pavisini ladyfingers

3/4 cup or 200 ml freshly brewed extra strong coffee or espresso, cooled/room temperature

3 oz. or 100 g dark chocolate, grated

unsweetened cocoa powder for dusting

Instructions

Make your pot of coffee & let cool. Beat the egg yolks with the sugar in a bowl until light, pale & "ribbons." Then mix in the mascarpone.

Stiffly whisk the egg whites in a different grease-free bowl.

Gently fold in the egg whites in thirds to the mascarpone mix.

Make a single layer of ladyfingers on the base of a deep serving dish making sure they fit tightly together on the bottom. Then brush the lady fingers evenly with coffee (don't be shy, a good two passes with the brush should be plenty).

Make a nice even layer of the mascarpone cream/egg mixture and sprinkle/cover with grated chocolate.

Continue making layers until all the ingredients are used (you should have 3 layers), finishing with a layer of mascarpone cream/egg mixture.

Dust with cocoa, wrap with plastic and chill in the fridge for about 3 hours. Enjoy!!

Recipe Tips:

1. Make sure your egg whites are stiff enough that you can turn the bowl upside & they don't move!

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2. Booze it up - add your favorite Bailey's, Nocino, Kahlua - any coffee complimentary liqueur will go nicely in this, add it into the coffee after cooled.
 3. It's all in the ladyfingers- we use Pavesini - they are hard to find in the States but its worth a try. These ladyfingers give it the perfect texture & really soak up the coffee.