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!

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.