

TIRAMISU

CLASSIC ITALIAN DESSERT

12 -16 servings | 20 minutes / Chill Overnight | ★★★★★

INGREDIENTS

500 g Mascarpone

2 Cups Strong Coffee

6 eggs

6 tbsp sugar (divided)

2 Packages Lady Fingers

2 oz Kahlua

Cocoa Powder *or Shaved Chocolate*

DIRECTIONS

1. Separate yolks from whites. Beat egg whites with 3 tbsp sugar until fluffy and stiff peaks (up to 5 minutes)
2. Beat egg yolks with 3 tbsp sugar. Add mascarpone and kahlua slowly until well blended, but stiff (15-30 seconds). It's easy to overblend, so do in bursts. Fold in egg whites with spatula
3. Dip lady fingers in coffee and lay in 9 x 13 inch pan
4. Cover with a layer of mascarpone mixture. Repeat with another layer
5. Chill overnight or minimum 4 hours before dusting
6. Using a fine mesh sieve, lightly dust cocoa powder. Begin with a thin, even layer — less is more. Alternatively use shaved semi-sweet chocolate

NOTES

Ensure your tiramisu is fully set and well chilled. The surface should feel firm — never soft or wet.

Personalize with a custom stencil, order yours here: WWW.JACOFALLCRAFTZ.COM