



Tiramisu

INGREDIENTS:

- fc 1 cup freshly brewed espresso
- fc 3/4 cup sugar, divided
 - 1/4 cup coffee-flavored liqueur
 - 4 large egg yolks
 - 1/4 cup sweet marsala wine
- fc 1 tsp vanilla extract
 - 1 lb domestic mascarpone cheese
- fc 1 cup whipping cream
 - 24 crisp ladyfingers
- fc Cocoa powder



INSTRUCTIONS:

Combine hot espresso, 1/4 cup sugar and coffee liqueur; cover and set aside. Whisk egg yolks and 1/2 cup sugar together in a stainless steel bowl fit tightly over a pot of water; boil for 5 minutes. Bottom of bowl should not touch water and steam should not escape around edge of bowl. (Note: Stainless steel double boiler will work but glass will not). Stir in marsala wine and vanilla, continue to cook for 5 minutes or until thickened, whisking constantly. Remove bowl from pot, cover with plastic wrap and cool completely in refrigerator or by placing in a bowl of ice water (Note: Water should not touch the top of the bowl); stir occasionally. In a separate bowl, whip the cream until fairly stiff peaks form. Do not let it become grainy. In a large bowl, whisk the cooled egg mixture into the mascarpone cheese until well blended. Fold in the whipped cream. Dip 12 ladyfingers, two at a time, into the espresso syrup and place them side by side in the bottom of an 11 x 17 inch dish. Spread 1/2 the mascarpone mixture evenly over the soaked ladyfingers. Repeat with the remaining ladyfingers and mascarpone mixture. Place a little cocoa powder in a sieve and dust over top. Cover and refrigerate at least 2 hours before serving.