
Tiramisu

Description

This decadent Italian dessert which means "lift you up" will do just that, with coffee as one of the main ingredients. Best of all, there's no baking involved*.

Total time: 30 min Yield: 7 Servings

Ingredients

3 eggs (large)
3 Tbsp sugar
2 Tbsp Kahlua liqueur
1 lb Mascarpone cheese
4 cup dark coffee (brewed)
1 Tbsp dark rum
15 pieces ladyfinger cookies

Prep Time: 30 min Total Time: 30 min

Instructions

Separate the egg yolks from the egg whites. Whip the egg yolks, half the sugar, and the Kahlua in a medium-sized stainless steel mixing bowl until smooth. Fold the Mascarpone cheese into the yolk mixture. In a separate bowl stainless steel mixing bowl, whip the egg whites into stiff peaks and then slowly add the remaining sugar. Fold the whipped egg whites into the Mascarpone-yolk mixture.

In a pan, reduce the brewed coffee by one third, and then add in the rum. Dip the ladyfinger cookies into the coffee mixture and layer half of them into a pie tin or glass baking pan. Pour half of the Mascarpone mixture over the soaked cookies. Repeat, creating a second layer of cookies and then pour remaining Mascarpone mixture over it. Cover tightly, and allow the Tiramisu to set in the refrigerator for 5 hours. Once it has set, scoop and serve.

Recipe brought to you by:

Chef Maka Kwon

Source:

Chef Maka Kwon