
Tiramisu

Total time: 2 hrs 50 min Yield: 48 ladyfingers

Ingredients

7 egg yolks
1/2 cup sugar
1/3 cup sweet marsala
8 oz mascarpone, softened to room temperature
1 cup heavy cream
1 1/2 cup Kona coffee, brewed and chilled
48 ladyfingers
unsweetened cocoa powder

Prep Time: 2 hrs 35 min Cooking Time: 15 min Total Time: 2 hrs 50 min

Instructions

Put a glass mixing bowl in the fridge until cold to the touch.

In a separate heatproof bowl, cream together egg yolks and sugar then set over a pot of simmering water. Add marsala and continue to whisk until the mixture is thick and has doubled in volume. Remove from heat. Stir in the mascarpone until completely blended.

In the chilled bowl, whip the heavy cream to soft peaks. Fold the whipped cream into the mascarpone mixture, to lighten.

In small cups pipe the mascarpone cream on the bottom. Then quickly dip each ladyfinger in the chilled coffee and place the dipped lady fingers on top of the cream. Repeat with a second layer of dipped ladyfingers and more mascarpone cream. Sprinkle top with desired amount of cocoa powder. Refrigerate for 2 hours before serving.

Source:

Alice Petrzyenko, Kona Coffee Recipe Contest Winner: College Culinary Sweet – 1st Place