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Dawley Farm Village
at the Roundabout
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Classic Tiramisu

Fills one 10.5" x 8" dish or serves about 12

Tiramisu is a classic Italian dessert known for its rich layers of coffee-soaked ladyfingers, creamy mascarpone filling, and a dusting of cocoa powder. While traditional recipes often use raw egg whites to achieve a light and airy texture, this version eliminates them for a safer, but equally delicious alternative. Prepare this velvety smooth tiramisu for any occasion!

Ingredients:

1/2 cup instant espresso powder	16 oz. mascarpone cheese, cold
2 cups hot water	5 eggs yolks, cold, from eggs
1/4 cup Kahlua, divided in half	3/4 cup granulated sugar
1-1/2 cups heavy whipping cream, cold	24 ladyfinger cookies, (or as many as needed to fill your specific dish twice)
1/2 teaspoon Kosher salt	2-3 tablespoons cocoa powder, for dusting
2 teaspoons vanilla extract	

Directions:

1. In a wide shallow dish, add the espresso powder and hot water and stir together until the espresso powder is dissolved. Stir in half of the Kahlua, then set aside.
2. In the bowl of a stand mixer with the whisk attachment, add the heavy whipping cream, salt, and vanilla and whisk until stiff peaks form. Slowly whisk in the mascarpone, 1/4 cup at a time, until incorporated. Chill in the refrigerator.
3. Prepare a double boiler or set up a heat-safe bowl over a saucepan filled with a little water. Bring the water to a rolling boil, then turn down the heat to a simmer. Separate the egg yolks from the egg whites (save the whites for a morning omelette). Place the remaining Kahlua, egg yolks, and sugar in the top of the double boiler. Whisk the yolk mixture over the simmering water until the mixture is thick and custard-like, 8-10 minutes. (Continue to whisk throughout the entire heating process to keep the eggs from scrambling -- this takes some time, but hang in there!) To eliminate any potential bacteria in the egg yolks, use a thermometer to ensure the mixture reaches at least 145°F for 15 seconds.
4. Remove the custard from the heat and fold into the mascarpone and whipping cream mixture. Return to the refrigerator to chill.
5. Quickly dunk the ladyfingers in the espresso bath for 1-2 seconds and evenly line the bottom of a 10.5"X8" dish with the ladyfingers. Trim the ladyfingers before dipping into the espresso mixture, if necessary, to fill the bottom of the dish. Use a spoon to spread half of the mascarpone custard mixture over the ladyfingers. Repeat the process with another layer of ladyfingers and the second layer of mascarpone custard. Use the back of a spatula to smooth the mixture into an even surface.
6. Using a fine mesh sieve, generously dust cocoa powder evenly over the top. Cover the tiramisu with plastic wrap and chill for at least 4 hours, or overnight. Slice and serve.