

Vincenzo's Tiramisu Recipe

Ingredients

2 extra large eggs
8 oz of mascarpone cheese
100 grams ladyfingers
2 tbsp white sugar
2-3 double shots of espresso, cooled
dark chocolate
cocoa powder
icing sugar

Directions

Prepare espresso and allow to cool. Separate egg yolks and whites into two bowls. In the bowl with the egg yolks, add 1 tbsp sugar and whisk until pale yellow and creamy. Add half the mascarpone cheese to the egg yolk mixture and whisk until smooth. In the bowl with the egg whites, add remaining sugar and whisk until stiff peaks form. Gently fold remaining mascarpone in. Dip ladyfingers into espresso for 1-3 seconds MAX and layer them in a dish. Spread egg white mixture over the ladyfingers. Repeat with another layer of dipped ladyfingers and the egg yolk mixture. Dust with cocoa powder, icing sugar, and grated dark chocolate. Refrigerate for at least 4 hours before serving.