

# Tiramisu

Italian dessert with Mascarpone, whipped cream, and rum/coffee/espresso soaked ladyfingers.

## Ingredients

- 6 egg yolks
- 3/4 cup white sugar
- 2/3 cup milk
- 1 1/4 cups heavy cream
  
- 1/2 teaspoon vanilla extract
- 1 pound mascarpone cheese
- 1 and 1/2 cup strong brewed coffee or espresso, chilled or room temperature
- 2-4 tablespoons rum
- A pour of Kahlua (optional)
- 2 (3 ounce) packages ladyfinger cookies (Soft ones from Wegmans preferred)
- 1 tablespoon unsweetened cocoa powder

## Directions

1. In a medium saucepan, whisk together egg yolks and sugar until well blended.
2. Whisk in milk and cook over medium heat, stirring constantly, until mixture boils.
3. Boil gently for 1 minute, remove from heat and allow the mixture to cool slightly.
4. Cover tightly and chill in refrigerator for an hour or so.
5. In a medium bowl, beat cream with vanilla until stiff peaks form.
6. Whisk mascarpone into yolk mixture until smooth.
7. In a small bowl, combine coffee and rum.
8. Split ladyfingers in half lengthwise.
9. Arrange half of soaked ladyfingers in bottom of a 7x11 inch dish. Drizzle to lightly soak with coffee mixture.
10. Spread half of mascarpone mixture over ladyfingers, then half of whipped cream over that. Repeat layers (including another layer of ladyfingers/coffee soaking, steps 8-10) and sprinkle with cocoa. Cover and refrigerate 4 to 6 hours, until set.

\*\*I like to freeze this dessert, and thaw slightly before serving. If you do NOT freeze it, I recommend storing overnight in the refrigerator to enhance the flavors.