



Julie Zyromski

Tiramisu

Portions: 10 to 12

Preparation: 35 minutes

10



Ingredients

About 2 cups (473 ml) cream 35%
2 containers (475 g) mascarpone cheese
4 egg yolks
¼ cup (60 ml) sugar
1 tablespoon (15 ml) vanilla
14 oz (400 g) ladyfinger cookies (about 48 cookies)
1 ¾ cup (310 ml) strong coffee
2 tablespoons (30 ml) Amaretto liqueur**
1 to 2 tablespoons (15 à 30 ml) cocoa powder, sifted

Steps

1. In a large bowl, beat the cream with the sugar until stiff peaks form. Don't beat too much so as not to make the cream turn. Reserve
2. In another large bowl, combine the mascarpone cheese with the egg yolks and vanilla to obtain an even and smooth mixture. Reserve.
3. With a spatula, gently fold the whipped cream into the cheese mixture.
4. For assembling, cover the bottom of the serving dish with a layer of mascarpone mixture.
5. In a bowl, combine the coffee with the liqueur. Keep warm.
6. Quickly soak the cookies, one by one, in the coffee mixture, and place them immediately on the cheese mixture. The cookies soak in very quickly so be sure to make them one by one.
7. Continue with the remaining cookies and cheese mixture, for about 2 to 4 layers according to the size of the serving dish.
8. Cover with plastic wrap and refrigerate at least 4 hours before serving.
9. At service sprinkle the top of the cake with cocoa powder.

*Since I'm very sensitive to caffeine, I like to use decaffeinated coffee to make this dessert and, at the same time, it often reassures guests to know that they won't be spinning in bed all night!

** The liqueur is optional here, you could also put brown rum or Grand Marnier.