



HOMEMADE TIRAMISÚ

Serves 6

Ingredients

- 750g / 25 oz marscapone
- 6 egg yolks
- 8 tbsp sugar
- 1 packet savoiardi cookies (also known as lady fingers)
- 1 cup strong black coffee
- Grated chocolate/cocoa to dust
- Good dash of Kahlua (optional)

PREPARATION: 10MIN

COOKING: 20MIN

READY IN: 5 HOURS

Directions

1. Make the coffee (espresso is best). Add 1 tablespoon of sugar and Kahlua (or other liquor to your preference) and stir to combine well.
2. While the coffee is cooling, beat the egg yolks together with the remaining sugar over a bain-marie (double boiler) until very pale and airy. The mixture should double in size.
3. Combine egg mixture with the marscapone and mix well.
4. One by one, quickly dip the cookies into the coffee mixture for no more than 1 second. Make sure to shake off the excess moisture to stop them getting soggy. Lay the cookies in a row covering the bottom of an 8 x 8 inch / 20cm x 20 cm tray.
5. Next pour half the marscapone mixture on top of the cookies using a spatula or knife to make the surface flat. Then dust with cocoa or add a layer of grated chocolate
7. Repeat steps 4 and 5.
8. Place the tray in the fridge to chill for at least 4 hours. Overnight is better as the flavor will develop.
9. Enjoy your tiramisú with coffee or your favorite liqueur!