

## Tiramisu *(NYT)*

Serves 6-8

### CREAM:

- 4 large egg yolks
- 100 g granulated sugar, divided
- 180 g heavy cream
- 227 g mascarpone  
*(Some recipes have 500 g and other ingredients are the same)*



### ASSEMBLY:

- 300 ml espresso or very strong coffee  
*(just make two shots of espresso, make more if necessary)*
- 2 T rum or cognac or other liqueur
- 2 T unsweetened cocoa powder
- About 24 ladyfingers (200-gram), or sponge/pound cake  
*(carefully cut each cake horizontally in half to make thin slices)*
- 56 g bittersweet chocolate, for shaving (optional)

### **(Order of ingredients is important for this recipe!)**

1. Using an electric mixer in a medium bowl, whip together **egg yolks** and **50 grams sugar** until very pale yellow and about tripled in volume. A slight ribbon should fall from the whisk when lifted from the bowl.
2. Transfer mixture to a large bowl, wiping out the medium bowl used to whip the yolks and set aside.
3. In the same medium bowl, whip the **cream** and remaining **50 grams sugar** until it creates soft-medium peaks.
4. Add the **mascarpone** and continue to whip until it creates a soft spreadable mixture with medium peaks.
5. Gently fold the mascarpone mixture into the sweetened egg yolks until combined.
6. Combine **espresso** and **rum** (etc.) in a shallow bowl and set aside.
7. Using a sifter, dust the bottom of a 20-cm dish with 1 T **cocoa powder**.
8. Fit the sponge or pound cake into the bottom of the baking pan. Cut pieces to fit until you've got an even layer. Brush each piece with espresso mixture. Spread half the mascarpone mixture onto the cake pieces in one even layer. Repeat with remaining cake and mascarpone mixture to create a 2<sup>nd</sup> layer.
9. Dust top layer with remaining tablespoon of cocoa powder.
10. Top with shaved or finely grated chocolate, if desired.
11. Cover with plastic wrap and let chill in the refrigerator for **at least 4 hours** (if you can wait 24 hours, all the better) before slicing or scooping to serve.