

Tiramisu

<http://userealbutter.com/2014/05/21/tiramisu-recipe/>
based on [this recipe from Fine Cooking](#)

4 egg yolks
1/4 cup sugar
1/4 cup Kahlua or other coffee liqueur
pinch salt
8 oz. mascarpone cheese
1 cup heavy cream
3 pkgs lady fingers/savoardi (I used 10.5 ounces for a 8×8-inch pan)
2 cups hot brewed espresso
2 tbsps unsweetened cocoa powder or grated bittersweet chocolate

Make the filling: Place the egg yolks, sugar, Kahlua, and salt in the top of a double boiler or a large bowl set over a simmering water bath. Whisk the contents constantly for 6 minutes until it becomes thick and leaves a ribbon on the surface when you lift the whisk out of the bowl. For egg safety, the temperature should reach 160°F. Remove from the water bath and set the bowl on ice to cool. Stir it occasionally. In the bowl of a stand mixer, stir the mascarpone cheese and the cream together, then beat with the whisk attachment until stiff peaks. When the egg mixture is completely cooled, fold the whipped mascarpone and cream into the egg mixture a third at a time until smooth and uniform.

Assembly: Dip one lady finger at a time into the espresso and arrange in a single layer on the bottom of your pan. Spread a third of the mascarpone filling over the lady fingers. Dust the top with cocoa powder or grated chocolate. Repeat for the second layer. For the third layer, dip the lady fingers into the espresso and arrange them in a single layer on the tiramisu. You can either spread the remaining third of the mascarpone filling or pipe it decoratively over the lady fingers. Dust with cocoa or grated chocolate. Refrigerate for 24 hours to let the flavors meld and for the dessert to firm up. Serves 8-10.