

TIRAMISU

Tiramisu

PREP TIME: 20 MINUTES, PLUS 2 TO 3 HOURS TO CHILL // **COOK TIME:** NONE // **YIELD:** 8 TO 10 SERVINGS

Found in homes and restaurants both across Italy and the United States, tiramisu is a go-to dessert believed to hail from the restaurant *Le Beccherie* in Treviso, Italy, near Venice. The main ingredients change little from place to place, and the three must-haves include freshly brewed espresso, mascarpone cheese, and ladyfingers. Traditionally, this treat is prepared by creating a delicious cream using raw eggs. As some people are hesitant to consume raw eggs, this recipe replaces them with whipping cream.

> FAMILY FRIENDLY

2 to 3 cups sweetened freshly brewed **espresso**, plus 3 tablespoons

1 pound **mascarpone cheese**, at room temperature

⅓ to ½ cup **confectioners' sugar**

1 cup fresh **heavy cream**

25 to 35 **ladyfinger cookies** (depending on the size of your tray)

1. Pour 2 to 3 cups of espresso into a bowl. Set aside.
2. In the mixing bowl of a stand mixer or using a hand mixer, mix the mascarpone cheese, 3 tablespoons of espresso, and the confectioners' sugar until all the ingredients are well blended.
3. Add the heavy cream and mix until all the ingredients are well blended, light, and airy. Set aside.
4. Gently and quickly soak one ladyfinger cookie at a time in the reserved espresso, dipping both sides. Place the ladyfinger in a large baking dish. Continue until you have a full layer of soaked ladyfingers.

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TIRAMISU *Continued*

5. Spoon half of the cream over the ladyfingers, spreading evenly.
6. Dip the remaining ladyfingers in the espresso and place over the cream.
7. Spread the remaining cream evenly over the top. Refrigerate for at least 2 to 3 hours before serving.

For Your Next Visit: *Headed to Italy? Why not make a stop at Le Beccherie, on Piazza Ancilotto in Treviso, and try what many say is the “original” tiramisu?*