



Authentic Tiramisu

Servings: 12

Preparation Time: 20 minutes

Start to Finish Time: 4 hours

Absolutely fantastic! This tiramisu is the epitome of perfection. It boasts an ideal balance of rich coffee flavor and a flawless, velvety texture. Plus, it's a breeze to whip up, making it both delightful and time-efficient.

1/2 cup sugar

3 large eggs, separated whites & yolks

2 tablespoons brandy

2 cups espresso, brewed, cooled, divided

2 8-oz package mascarpone cheese

1 pinch sugar

30 each ladyfingers (such as Savoiardi®)

3 tablespoons unsweetened cocoa powder

MAKE TIRAMISU BASE (40 minutes)

Beat 1/2 cup sugar, egg yolks, brandy, and 1 tablespoon espresso together in a bowl using an electric mixer until smooth, 2 to 3 minutes.

Add mascarpone cheese to sugar-egg mixture and beat until well blended, 3 to 5 minutes.

Beat egg whites and a pinch sugar in a bowl using an electric mixer until stiff peaks form.

Gently fold egg whites into mascarpone mixture.

Pour remaining espresso into a shallow dish. Dip 1 side of each ladyfinger into the espresso and arrange on a serving platter in 2 horizontal rows of 6 with 2 1/2 ladyfingers in opposite direction on both ends to form a rectangular shape.

Spread 1/2 of the mascarpone mixture onto the ladyfinger layer and dust with 1/2 of the cocoa powder.

Repeat with remaining ladyfingers dipped in espresso, mascarpone mixture, and cocoa powder.

REFRIGERATE (3 hours):

Refrigerate tiramisu until ladyfingers have softened from the espresso and mascarpone mixture, 2 to 3 hours.

Per Serving (excluding unknown items): 327 Calories; 4g Fat (20.6% calories from fat); 7g Protein; 28g Carbohydrate; 1g Dietary Fiber; 159mg Cholesterol; 229mg Sodium; 15g Total Sugars; trace Vitamin D; 52mg Calcium; 2mg Iron; 156mg Potassium; 85mg Phosphorus. Exchanges: .

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