

Tiramisu Recipe

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This recipe yields 6 servings, so prepare 6 medium-sized glasses.

Prep. time : 30 minutes

Cook time : 10 minutes

Ready in 40 minutes plus cooling

Level : Basic

Ingredients:

Ladyfingers

- Egg yolks 90g (3.2oz or egg yolks from 4 medium eggs)
- Egg whites 135g (4.8oz or egg whites from 5 medium eggs)
- Sugar 120g (4.2oz)
- All purpose flour 150g (5.3oz)

Mascarpone filling

- Mascarpone cheese 250g (8.8oz)
- Egg yolks (pasteurized) 60g (2.1oz)
- Amaretto liqueur 30ml (2Tbsp)
- Egg whites (pasteurized) 90g (3.2oz)
- Sugar 50g (1.8oz)
- Strong espresso 200g (7oz)
- Cocoa powder as needed

Directions

1. To make ladyfinger sponge cake, make French meringue out of egg whites and sugar. Whisk egg whites to soft peaks, and add sugar gradually. Continue whisking until firm peaks form.
2. Add egg yolks to the meringue and stir the mixture with silicone spatula.
3. Fold in sifted flour with a silicone spatula.
4. Brush your baking tray with melted butter and line it with parchment paper.
5. Spread the ladyfinger batter onto prepared tray. Bake it at 180°C (350°F) for about 10 minutes, until golden.
6. Take it out of the oven and leave it to cool down. Cut out circles the same size as your glasses for tiramisu. I made smaller circles for the bottom of my glasses, and larger circles for the middle of my glasses.
7. To make mascarpone filling put mascarpone cheese, pasteurized egg yolks, and amaretto into a bowl of a stand mixer fitted with whisk attachment, and mix on medium speed for a couple of minutes.
8. Put pasteurized egg whites into a bowl of a stand mixer fitted with whisk attachment and whisk to soft peaks. Gradually add sugar and continue whisking until you get stiff peaks.
9. Gently fold in meringue into the yolk-mascarpone mixture with a rubber spatula.
10. Soak ladyfinger circles in warm espresso and put them at the bottom of the glasses.
11. Put a layer of mascarpone cream onto ladyfinger circles.
12. Put another layer of coffee-soaked ladyfinger circles on top of the cream.
13. Finish your tiramisu glasses with another layer of mascarpone cream.
14. Sprinkle with unsweetened cocoa powder generously.
15. Cool in the fridge for a couple of hours before serving.