

## Dolce

### Tiramisù with Coffee: Classic Tiramisù

Tiramisù al Caffè: Tiramisù Classico

#### Ingredients

Serves 2-4 people

125 g (4.4 oz) mascarpone

100 g (3.5 oz) heavy cream

2 medium eggs

57 g (2 oz) white sugar

17 ml (0.6 fl oz) water

ladyfinger cookies (savoardi)

espresso coffee (possibly from the moka pot)

unsweetened cocoa powder

**Note.** The heavy cream we use for pastry in Italy is called 'panna fresca' or 'panna da montare'. It is fresh, it must be stored in the fridge, and it has a minimum of 35% fat.

#### Procedure

Prepare the coffee, then place it in a bowl and let it cool.

Separate the egg yolks from the egg whites. Place the yolks in a large stainless steel bowl and set aside (the egg whites are not necessary for this recipe).

**Note.** we are about to pasteurize the yolks to make them safe and bacteria-free by pouring a very hot sugar and water mixture on them so make sure you use a stainless steel bowl, not a glass or plastic one. Also, use a large bowl as we will gradually be adding the tiramisù ingredients in it.

Put the sugar and water in a small pot and place over low-medium heat. They will gradually turn into a translucent syrup and start bubbling. Check the syrup temperature with a kitchen thermometer and when it reaches 121°C (250°F), the syrup is ready.



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Whisk the egg yolks with an electric beater and gradually pour, string thin, the syrup. Continue whisking until the egg yolks become thick, creamy and light yellow, and the external temperature of the bowl has lowered to room temperature.

Add the mascarpone to the egg mixture and continue whisking until smooth.

In another bowl, whisk the heavy cream to semi-stiff peaks. Then gently fold the whipped cream into the mascarpone and egg mixture. You are now ready to assemble your tiramisù!

**Tip.** You can use individual servings or a large cake bowl to layer your tiramisù.

You can choose to start with a spoonful of the mascarpone cream on the bottom of your serving dish or directly with the cookies. Quickly dip the ladyfingers in the coffee (do not soak, they need to be just wet) and arrange a layer of cookie on the bottom of the dish. Then add a generous layer of mascarpone cream. Repeat by creating 2-3 layers of cookies and of cream, and finish with a top layer of mascarpone cream.

Sprinkle some cocoa powder on the tiramisù to prevent the cream from drying out.

Place the tiramisù in the fridge to rest for at least 2 hours.

**Tip.** Tiramisù is best when prepared the day before for the day after. You can also freeze it and defrost it in the fridge a few hours before serving (in this case, make sure you use a freezer-proof container). The texture of the cream is actually even better after it's frozen.



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