

Tiramisu



Ingredients

- 1 lb container of mascarpone cheese
- 2 cups cold Heavy Cream
- ½ cup Granulated Sugar
- 14-28 Lady Fingers
- 1 cup Espresso
- 1 TBL vanilla or almond extract
- 2 TBL cocoa powder (to dust)

Utensils

- Hand Mixer
- Piping bag
- Spatula
- Sifter
- Cup for Espresso
- Small cups or larger tray



Recipe Instructions

Step 1: Espresso

Brew espresso and place in refrigerator to chill

Step 2: Mix

In a cold bowl, mix Heavy Cream and Granulated sugar. If you like, add almond or vanilla extract here.

Using a hand mixer, beat until stiff. Do not over beat to avoid turning into butter.

Step 3: Add Mascarpone

Add room temperature mascarpone cheese and fold into mixture using a spatula

If possible, put mixture into a piping bag (for mini tiramisu). For larger portions, you can skip

Step 4: Lady Fingers

Dip lady fingers in cooled espresso. Do this quickly so they don't fall apart! Place in a layer on the bottom of pan.

Step 5: Layer

Add layer of cheese mix and then a second layer of fingers. Top with final layer of cheese mix. Sprinkle with cocoa if you like.

Step 6: Serve

Cool for 1-3 hours, portion and Enjoy!!!



Scan this QR code with your phone for an instructional video on how to make this recipe.

Kitchen Safety Tips:

Make sure all hand mixer attachments are securely put on mixer before you plug in and turn on!

Make sure to refrigerate after making!