



Tiramisu originates from Italy and is made with a rich mascarpone cheese layered with lady finger biscuits soaked in a coffee. This recipe incorporates rose chocolate and cocoa infused coffee for additional chocolate undertones. If rose chocolate is not available, you can certainly use cocoa for dusting.

Tiramisu

Ingredients

6 egg yolks
5 tbsp sugar
2 cups mascarpone cheese
1 1/2 cups whipping cream
30 Italian lady fingers
2 cups cocoa infused coffee*
2 tbsp shaved rose chocolate
2 tbsp melted rose chocolate

Instructions

Prepare the coffee ahead of time as it needs to cool (*Nespresso has a wonderful cocoa infused coffee pod, otherwise add one tablespoon unsweetened cocoa powder to your coffee grounds).

Combine egg yolks and sugar and, over a pot of boiling water on low heat, stir continuously for 5 minutes. The eggs will continue to cook even after off the heat, so it is very important that you do not overcook them. Transfer the eggs to a mixing bowl and whip until thick and lemon colored. While beating, add the mascarpone. (Note: This dessert is not sweet. For added sweetness double the sugar.)

Beat the whipping cream until it forms stiff peaks and fold into the mascarpone mix.

Dip the lady finger biscuits into the cooled coffee on both sides and layer on the bottom of a trifle dish. Cover the lady fingers with the mascarpone mixture. Repeat with another layer of lady finger biscuits and before adding the mascarpone mixture, drizzle with the melted chocolate. Add the final layer of lady finger biscuits and cream and garnish with shaved rose chocolate. (Note: store bought Italian lady fingers are much crunchier than homemade and hold up better to soaking).

Refrigerate overnight. Serves 8 to 10.