
Tiramisu Cake

Soaking Liquid

3 C freshly made espresso **or** other strong coffee - reserve 1/3 C

1/4 C sugar

3 T Kahlua - optional

Mascarpone Cream

1 C sugar

1 t cornstarch

Yolks from 6 large eggs

2 tubs (8-ounces each) mascarpone cheese - see Marcella's Note

1/4 C Just Whites powdered egg whites **or**

other substitute for 6 fresh egg whites

1 package (14-ounces) imported Italian savoiardi ladyfingers

1 1/2-ounces bittersweet chocolate, preferably imported, grated

Procedure

Soaking Liquid: Stir hot espresso, sugar and Kahlua (if using) in a medium bowl until sugar dissolves. Set aside to cool. Fold a 27" long sheet of plastic wrap in half lengthwise, then in half again. Wrap around inside of a 9" springform pan. **Mascarpone Cream:** Whisk 1/4 cup sugar and the cornstarch in a small heavy saucepan to mix. Whisk in egg yolks and reserved 1/3 cup espresso until well blended. Cook over medium-low heat, whisking often, 4 - 5 minutes. As mixture thickens (don't let boil or it may curdle), start whisking constantly and cook 8 - 10 minutes longer until thick as mayonnaise. Remove from heat; let cool. To chill quickly, set saucepan in a bowl of ice water and stir mixture until cool. Scrape mascarpone cheese into a large bowl. Stir gently with a rubber spatula to soften. Gradually fold in egg-yolk mixture. In a large bowl, prepare powdered egg whites as directed on package. Beat with mixer on medium speed until soft peaks form when beaters are lifted. Increase speed to high and gradually beat in remaining 3/4 cup sugar. Beat until sugar dissolves and firm, shiny peaks form when beaters are lifted. Briskly stir about 1/3 into the cheese mixture, then gently fold in remaining whites. **Assembly:** Quickly dip each ladyfinger into Soaking Liquid. Arrange 21 of the soaked ladyfingers on plastic wrap around sides of pan. Cover bottom of pan with 9 soaked ladyfingers, trimming to fit. Spread 1/3 of the Mascarpone Cream evenly in pan; sprinkle with 2 tablespoons grated chocolate. Top with another layer soaked ladyfingers, 1/2 the remaining cream and another 2 tablespoons chocolate.

Repeat with remaining ladyfingers, cream and chocolate. Cover with plastic wrap and refrigerate at least 24 hours or up to 4 days. **Serving:** Remove pan sides and plastic wrap. Set cake on a serving platter. **Marcella's Note:** A less expensive substitute for marscapone is as follows: 8-ounces softened cream cheese, 3 tablespoons sour cream, and 2 tablespoons heavy cream (liquid, not whipped) – 35% whipping cream.





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