
Tiramisu

Ingredients

3 large eggs, separated
½ C + 1/8 t sugar
1 T + 1 C espresso
2 T Cognac, Brandy **or** Rum
1 C (10-ounces) Mascarpone cheese - see Marcella's Note
2 T cocoa
12 Italian ladyfingers - Savoiardi

Procedure

In bowl, combine the egg yolks, ½ cup sugar, 1 tablespoon espresso and the Cognac, Brandy or Rum. Beat the mixture with a rotary beater until foamy, 2 - 3 minutes. Add the mascarpone cheese and beat 3 - 5 minutes or until mixture is very smooth. In a large bowl, combine the egg whites and 1/8 teaspoon sugar and beat until the egg whites are stiff. Gently fold in the Mascarpone mixture and set aside. Pour the 1 cup espresso in a shallow bowl. Dip both sides of each ladyfinger quickly in espresso. Arrange 6 - 7 ladyfingers on bottom of serving dish to cover the bottom. Spread about 1/3 of the mascarpone mixture over the ladyfingers. Continue layering ladyfingers and marscapone, finishing with marscapone layer. Sift the cocoa over the top and refrigerate for 1 hour before serving. **Marcella's Note:** We all know how pricy marscapone cheese can be. An 8-ounce tub is anywhere from \$6 - \$8. 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). That is a little over \$1.00 for 8-ounces.

