

Chef Alessandra's Tiramisù

Serve 8 people
Preparation times: 20 min
Cream resting time: at least 2 hours

Ingredients:

- 500 gr – 1 lb- Mascarpone cheese *
- 1 box savoiardi – I use pavesini, they are thinner and crispier.
- 5 eggs-FRESH
- 10 tbsp Fine sugar
- Bitter chocolate drops or cocoa powder
- Coffee 2 cup
- One pinch of salt

Method:

Mix the egg's yolks with the sugar in a kitchen aid using the thinner wire whisk, mount them up until they are soft, whitish and doubled in volume.

With an electric whisk mount firmly all the egg's whites with a tiny pinch of salt. This has to be very firm.

Aside prepare some coffee –I tried using a French press for this, but it is just too watery, the best is either espresso or stove top moka coffee.

Add the mascarpone cheese to the egg's yolk, progressively reach the maximum speed, let the mixer mount up the mascarpone cheese very firmly.

Fold in the egg's white.

On a serving plate lay a spoonful of tiramisù cream, then take the Pavesini and dip them briefly in the sweetened coffee, layer them over the cream, when you are finished, pour another layer of cream, repeat with another layer of pavesini laying them crosswise, cover with more cream until you have reached 3 layers of pavesini. If you use lady fingers –savoiardi- make it two layers and don't dip them in the coffee but pour the coffee on the layered cookies.

Over the last cream layer, add a handful of bittersweet chocolate chips, or cocoa powder - Tradition calls for cocoa powder. Rest it on the fridge, covered with plastic foil until serving it.

* The right proportion is 100 gr -3,5 oz- of mascarpone each, one egg 2 tbsp of sugar, each...proportion serve at least 2 people.

Info and bookings: alex@il-girasole.com ~ www.tuscanyunfiltered.com

Katerina Clauhs
katerina@onwardtravel.co
215 272 9968

Molly Crist
molly@onwardtravel.co
267 825 5880

www.onwardtravel.co