

Tiramisu

Ingredients:

24 lady-fingers
2tbsp cold black coffee
4 tbsp coffee liquor
4 egg yolks
3 oz powder sugar
Vanilla essence
Rind from ½ lemon
12 oz Mascarpone cheese
2 tbsp lemon juice
8 oz heavy cream
1tbsp Half & Half
1 oz slivered almonds, toasted
2 tbsp cocoa powder
1 tbsp powder sugar

Preparation:

- 1 Arrange half of the lady-fingers in the base of a serving bowl.
- 2 Combine the black coffee, the coffee liquor and drizzle about half the mixture over the lady-fingers.
- 3 Put the egg yolks into a heatproof bowl with the sugar, vanilla essence and lemon rind. Whisk over a saucepan in simmering water until very thick and creamy.
- 4 Put the Mascarpone cheese in a bowl with the lemon juice and whisk until smooth.
- 5 Combine the egg and Mascarpone cheese mixtures evenly and pour half of it over the lady-fingers.
- 6 Add another layer of lady-fingers, drizzle with the remaining coffee/liquor mixture and cover with the rest of the cheese mixture. Chill for at least two hours or longer.
- 7 To serve, whip the cream and Half & Half together until fairly stiff and spread over the dessert. Sprinkle with the slivered almonds and sift an even layer of cocoa powder to cover the top completely. Finally, sift a fine layer of powder sugar over the cocoa.