



Lynn demonstrates how to make Tiramisu. This is a great dessert for a holiday or for when you have guests

Ingredients:

- 2 eggs*
- 2 egg yolks*
- 12 Tablespoons sugar, divided
- 16 ounces mascarpone cheese, softened
- 1 cup heavy whipping cream
- Pinch of salt
- 10 Tablespoons Marsala wine, divided
- 2 cups espresso, or some very strong coffee
- 42 Italian Lady Fingers (these are the hard Lady Fingers, like biscotti)
- Grated semisweet chocolate

*I used pasteurized eggs that I found at my grocery store.

Place 2 eggs and 2 whole egg yolks in an electric mixer bowl and add approximately 8 Tablespoons of sugar. With whisk attachment, beat until the mixture forms a good ribbon. It should increase in volume about 4 times and have soft peaks. Once the correct consistency is achieved, whisk in the Mascarpone cheese.

In a separate bowl, whip the cream along with 2 Tablespoons sugar and a pinch of salt. Once hard peaks form, add the whipped cream to the egg/Mascarpone mixture and beat until smooth, adding 2 Tablespoons of Marsala to the mixture.

Tiramisu by Lynn's Recipes

In another bowl, pour the espresso, 2 Tablespoons sugar and 8 Tablespoons Marsala.

To assemble:

One at a time, quickly dip each Lady Finger in the espresso mixture and then place on the bottom of a 9 x 13" baking dish. Continue until you have an entire layer of Lady Fingers on the bottom of the pan. This is usually 3 rows of 7 across. Dip quickly to prevent the Lady Fingers from becoming soggy.

Using a spatula spread half of the Mascarpone cream over the Lady Fingers. Repeat the process to make a second layer. This should fill the pan. Grate the chocolate over the top. Cover with plastic wrap and refrigerate 8-10 hours or overnight.

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