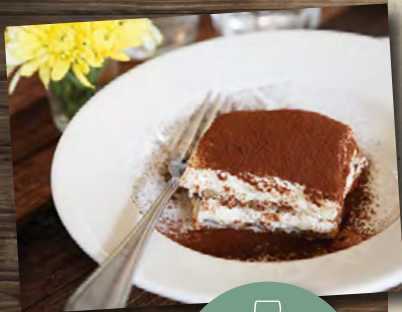


Maialino Tiramisu



Pair with
Marsala
Superiore

Serves 8-10

Recipe provided by Gramercy Park Hotel

INGREDIENTS:

5 ea Whole eggs	½ C Espresso
½ C Sugar (divided in half)	1 Tsp Brandy
Pinch salt	1 Package lady finger cookies
2 C Mascarpone cheese	Cocoa powder (Dutched)
½ C Heavy cream	

DIRECTIONS:

1. Combine the eggs, half the sugar, and salt and whip in an electric mixer on high speed until very thick and foamy.
2. While eggs are whipping, combine the mascarpone cheese and remaining sugar with a spatula until cheese is smooth.
3. Fold eggs into cheese gradually, in 3 parts ensuring that there are no lumps.
4. Stiffly whip the heavy cream, then fold into cheese mixture.
5. Combine the espresso and brandy in a bowl.
6. Lightly dip the ladyfinger in the espresso mixture and line the bottom of the pan in a flat even layer. Top with half of the mascarpone mixture. Spread flat and then repeat another layer of the dipped lady fingers on top of the cream. Spread the remaining cheese mixture on top. Wrap and refrigerate for 24 hours. Serve with a light dusting of cocoa powder on top.

Maialino at Gramercy
Park Hotel in NYC

