

Tiramisu

INGREDIENTS:

- 3 Tbsp Sugar
- 6 Eggs, separated
- 500g Mascarpone
- ¼ C Cognac or Brandy, divided
- 1½ C Espresso Coffee, cooled
- 4 Tbsp Unsweetened Cocoa Powder, divided
- 30 Lady Fingers

DIRECTIONS:

1. Beat the sugar and egg yolks until light and creamy. Add the mascarpone and half of the cognac, beat well. Beat the egg whites in a separate container until stiff then fold into the mascarpone mixture.
2. Pour espresso into a shallow dish along with the remaining cognac and 1 tsp of cocoa powder. Stir well. Dip half of the lady fingers in the espresso mixture, and line the bottom of a glass dish, approximately round or square. Top with half of the mascarpone mixture. Dust with half of the cocoa. Repeat with another lady finger layer, the remaining mascarpone and a final dusting of cocoa powder.
3. Chill in the refrigerator for 4 hours, then serve!



Pair with Eiswein
2012, Ernst
Triebaumer.

Serves 8-12

Recipe provided by The Wiesler, a member of Worldhotels

Speisesaal at The Wiesler
in Graz

