

0.1 Tiramisù

- ↪ 6 *Egg Yolks* **For the Cream**
- ↪ 1 *Shot Dark Rum* In a large mixing bowl, whisk the egg yolks until they are frothy, and then
- ↪ 2 *Caps Vanilla Extract* combine with the alcohol and vanilla.
- ↪ 50 g *Soft Brown Sugar* Whisk the sugar into the mixture until it is partially dissolved.
- ↪ 100 g *Granulated Sugar*
- ↪ 500 g *Mascarpone* Using a spoon, slowly add and mix in the mascarpone then whisk the mixture, until it forms a smooth cream.
- Modification* *You can substitute half the mascarpone for ricotta, for a lighter and less fatty Tiramisù.*
- ↪ 6 *Tazzine Coffee* **For the Coffee**
- ↪ 2 *Shots Dark Rum* In a bowl, combine the rum, coffee and water. The cold water is added so
- ↪ 1 *Cup Cold Water* that the mixture is cool enough to the hand, but alternatively, cold coffee can be used.
- Modification* *Marsala is the traditional and typical spirit to use instead of rum, but I have used rum here, as I am far more likely to have it laying around.*
- ↪ 400 g *Savoiard Fingers* Immerse each finger quickly into the coffee mixture, before laying them in a
- ↪ *Cocoa Powder* layer at the base of a large dish. Perhaps around 20 cm by 20 cm. Pour on top a layer of the cream, and smooth it using a spatula.
- Again place a layer of fingers, and repeat the process of alternating cream and fingers, until all of one is used up.
- Once you have completed your layers of cream and biscuits, dust the top layer of cream with cocoa powder.

This is a really easy and quick recipe for a delicious pudding! It is an extremely impressive pudding for being so easy, and ideal to take to parties and so on.

After completing the recipe, you should keep the tiramisù in the fridge overnight, before eating, and then finish it within a few days!