

Tiramisu

Ingredients

- 6 egg yolks
- 3 tablespoons sugar
- 1 pound mascarpone cheese
- 2 cups strong espresso, cooled
- 1/2 cup Vin Santo
- 24 packaged ladyfingers
- 1/2 cup bittersweet chocolate shavings

Directions

- Whisk the egg yolks and sugar in the bowl of an electric mixer fitted with the whisk attachment on high speed for about 5 minutes, or until very thick and light yellow.
- Lower the speed to medium and add 1/4 cup Vin Santo, 1/4 cup espresso, and the mascarpone. Whisk until smooth.
- In a small shallow dish, add remaining espresso and liquor.
- Dip each ladyfinger into mixture for 5 seconds (letting the ladyfingers soak too long will cause them to fall apart).
- Place the soaked ladyfinger on the bottom of a 13 by 9 inch baking dish.
- Spread evenly 1/2 of the mascarpone mixture over the ladyfingers.
- Arrange another layer of soaked ladyfingers and top with remaining mascarpone mixture.
- Cover tiramisu with plastic wrap and refrigerate overnight.
- Before serving, sprinkle with chocolate shavings.