

Tiramisu

Italian · Dessert · Medium · 30 min total · Serves 8

Italy's beloved no-bake dessert with layers of espresso-soaked ladyfingers and mascarpone cream dusted with cocoa.

Ingredients

- 16 oz mascarpone cheese (room temp)
- 6 large egg yolks
- 0.75 cup sugar
- 1.5 cups heavy cream
- 2 cups strong espresso (cooled)
- 40 ladyfinger cookies (savoiardi)
- 3 tbsp cocoa powder (unsweetened)
- 2 tbsp Marsala wine (optional)

Method

1. Whisk egg yolks and sugar until thick and pale. Fold in mascarpone until smooth.
2. Whip heavy cream to stiff peaks. Gently fold into mascarpone mixture.
3. Mix espresso with Marsala if using. Briefly dip ladyfingers into espresso — do not soak.
4. Layer dipped ladyfingers in a 9x13 dish. Spread half the cream mixture over them. Repeat layers.
5. Dust top generously with cocoa powder. Refrigerate at least 4 hours, ideally overnight.

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