

Steve's Tiramisu

I invented this after coming home from Italy. It is a combination of a lot of other recipes with my own twists. I think it is quite good. You decide. I make it when I need cooking therapy.

This recipe will make one 9 x 13 pan of tiramisu.

Ingredients:

7 egg yolks

1/2 cup sugar

Pinch of salt

1/3 cup dry marsala (Wine section—usually near the port. You may use other flavored “spirits” like brandy. I have used Benedictine and it was good but a little too sweet. I suggest you keep it authentic.)

8 ounces softened (room temperature) mascarpone (plain---no flavored stuff)

1 cup heavy cream

2 cups brewed espresso

2 ounces dark chocolate (semisweet baking chocolate will work)

1/3 cup rum (light rum, not too expensive but not crap either—bacardi works fine)

2 teaspoons real (natural) vanilla extract

50 or so ladyfingers

Cocoa powder for dusting

A 9 x 13 square glass baking dish

Making the pieces:

1. Chill a glass bowl in the freezer. You will whip the cream in this bowl.
2. Put the glass baking dish in the refrigerator to chill.
3. Leave the mascarpone on the counter to bring it too room temperature.
4. Make the espresso. If you are making it yourself, use Italian roast or French roast. Drop the chocolate in pieces into the hot espresso. Stir it to incorporate the melted chocolate into the espresso. Add the rum and vanilla and mix. If you need to heat the espresso slightly to melt the chocolate that is fine but don't boil it. Set it aside to cool.
5. In a large double boiler , with a wire whisk, cream together egg yolks, sugar, and salt. Add the marsala slowly while whisking. Whisk over gently simmering water. Be sure the water is not too hot. You don't want scrambled eggs. Continue to whisk. The mixture will double in volume and become very smooth and thick. Set aside to cool slightly. This mixture is called zabaglione.
6. While the zabaglione is cooling down, whip the cream in the chilled bowl to soft peaks.
7. Stir the mascarpone into the zabaglione until completely incorporated. Fold in the whipped cream—gently.

Assembly:

1. Spread a very thin layer of the zabaglione mixture in the chilled glass dish.
2. Give the espresso mixture a good stir to be sure the chocolate is not all at the bottom of the pan.
3. Quickly dip the ladyfingers into the espresso mixture being careful to not soak them. They will soak up the espresso very quickly. I usually give each side a quick dip.
4. Place the lady fingers in a layer in the glass dish. Cover with a good amount of zabaglione mixture.
5. Repeat. You should have two layers of lady fingers covered with zabaglione mixture.
6. Refrigerate the tiramisu for at least 4 hours. Dust with cocoa right before serving. If you want, you may also sprinkle with semisweet chocolate shavings but . . . I think that is just too much.