



## Tiramisù

*Sponge cake soaked in coffee with powdered chocolate and mascarpone cheese.*

### Ingredients (6 people):

- 4 egg yolks
- 4 tablespoons granulated sugar
- 4 tablespoons of mascarpone
- 180g r. (2.8 oz.) fresh cream (heavy cream)
- Savoiardi (Lady fingers)
- Black coffee- a full coffee maker (about 2 cups)
- Bowls, jars or tumblers

### Preparation:

1. With an electric whisk, beat together the egg yolks and sugar until thick and pale.
2. Whisk in the mascarpone until combined.
3. Whisk the cream in a separate bowl and then fold into the mascarpone egg mixture.
4. Have the fresh coffee ready in a bowl, as well as the jars you are using to serve the tiramisù.
5. Spoon some of the mascarpone mixture into the bottom of the jar or of the tumbler.
6. Dip each lady finger in the coffee very quickly and drain until it stops dripping. Then arrange them on top of mascarpone layer.
7. Now it is a layering process- a layer of mascarpone is followed by a layer of coffee soaked ladyfingers.
8. Dust the final layer with cocoa powder.
9. Cool in the fridge for at least 4 hours or overnight.

*Keep Cooking and Enjoying Traditional Roman Food.*

*Buon Appetito!*