

TIRAMISU - ITALIAN DESSERT

*Delicious and extremely easy to make, **Tiramisu** (which means pick-me up) is made with coffee soaked **Vincenzovo lady fingers**, creamy mascarpone, eggs, and cocoa powder dusted on top.*



It requires no baking and can be made in advance

Traditional tiramisu uses raw egg yolks and sugar, beaten and then combined with raw whipped egg whites and mascarpone, but some may prefer to gently cook the eggs and sugar in a double boiler, before adding them to the mascarpone.

TIRAMISU RECIPE

Mascarpone 600g

Sugar 120g

Eggs 5

Vincenzovo Lady Fingers 200g

Vanilla essence 1 tbsp

Coffee 300ml

Dark cocoa powder 2 tbsp



VICENZOVO LADY FINGERS

1. Using an electric mixer whip the egg whites until thick. In a separate bowl whisk egg yolks and sugar, until pale and creamy. Add mascarpone and vanilla essence to the cream, and whisk to obtain a smooth texture. Then slowly add the thickened egg whites.

2. Dip **Vincenzovo lady fingers** in cold slightly sugary coffee on both sides (just a quick dip, don't let them soak) and place them in your serving dish, to cover the bottom. Add a layer of mascarpone cream, then repeat to form an additional layer.

3. Sift evenly the dark cocoa powder on the top layer of cream. Cover and refrigerate for 5-6 hours before serving.

