

# Tiramisu

Makes one 8" x 8" pan



## Ingredients

- 5 egg yolks
- $\frac{3}{4}$  cup sugar
- $\frac{2}{3}$  cup milk
- 2 cups heavy cream
- 1 teaspoon pure vanilla extract
- 1 tablespoon confectioners' sugar
- $\frac{1}{2}$  cup espresso mixed with 1 tablespoon sugar
- 1 pound mascarpone cheese, at room temperature
- 2 (3 ounce) packages of ladyfinger cookies
- A couple of squares of dark chocolate for shaving

## Steps

1. Begin with the pastry cream. In a medium-size saucepan, whisk together egg yolks and sugar until well blended. Whisk in milk and cook over medium heat, stirring with a spoon constantly, until mixture boils. Boil for only one minute and then remove from heat. Cool slightly before putting into a small bowl and covering it with plastic wrap. Make sure the plastic wrap touches the mixture and let it fully cool - a few hours in the fridge.
2. In the bowl of a stand mixer fitted with a paddle attachment mix together mascarpone and egg yolk mixture until well incorporated. Add a few tablespoons of the espresso. Remove this mixture to a large bowl.
3. Again using the stand mixer and a clean bowl beat together heavy cream, confectioners' sugar and vanilla. Reserve half of the cream and add the other half of the cream to the mascarpone mixture. Carefully fold in the cream with the mascarpone.
3. Using an 8" square baking dish arrange a layer of ladyfingers on the bottom making sure not to have many gaps. You may have to cut some of the cookies in half. Brush espresso over the cookies. Make sure you are getting them pretty saturated as you want the cookies to absorb the espresso. Add half of the mascarpone-cream mixture using an offset spatula to gently smooth it over the cookies. Add another layer of cookies. Again, brush with the rest of the espresso and put the rest of the mascarpone mixture on top - smoothing it out nicely.
4. Now add the reserved whipped cream and spread it out making sure to cover the mascarpone mixture. Add chocolate shavings (I use a vegetable peeler and run it along the edge of a dark chocolate bar).
5. Cover with plastic wrap and refrigerate for at least five hours. This is even better the next day as the cookies have more time to absorb the flavors. Serve cold.