

Tiramisu

(10 to 12 servings)



Ingredients:

6 Egg Yolks
¾ cup white Sugar
⅔ cup Milk
½ tsp Vanilla extract
1 lb Mascarpone cheese
¼ cup strong brewed Coffee, room temp
2 tbsp Rum
2 (3 oz) packages Ladyfingers cookies
1 tbsp unsweetened Cocoa powder

Directions:

In a medium saucepan, whisk together egg yolks and sugar until well blended.
Whisk in milk and cook over medium heat, stirring constantly, until mixture boils.
Boil gently for 1 minute, remove from heat and allow to cool slightly.
Cover tightly and chill in refrigerator 1 hour.
In a medium bowl, beat cream with vanilla until stiff peaks form.
Whisk Mascarpone into yolk mixture until smooth.
In a small bowl, combine coffee and rum.
Split ladyfingers in half lengthwise and drizzle with coffee mixture.
Arrange half of soaked ladyfingers in bottom of a 7" x 11" dish.
Spread half of Mascarpone mixture over ladyfingers, then half of whipped cream over that.
Repeat layers and sprinkle with cocoa.
Cover and refrigerate 4 to 6 hours, until set.