

Tiramisu with Brandy Custard

Servings: 12

Source: Bon Appetit, March 2000 p. 32 (from Rachel's Wood Grill restaurant near Portland, Maine)

Ingredients

- 6 Large Eggs
- 1⅓ cups Sugar
- 5 tablespoons Brandy
- 1½ lbs. Mascarpone Cheese
- 1½ cups Water
- ½ cup Instant Espresso Powder
- ¾ cups Whipping Cream, Chilled
- 44 Crisp Italian Ladyfingers From 2 7-Oz Packages
- ½ cup Unsweetened Cocoa Powder
- ¼ cup Powdered Sugar

Method

Fill large bowl with ice water. Whisk eggs and ⅓ c. sugar in medium metal bowl set over saucepan of simmering water. Whisk constantly until thermometer registers 160°F, about 10 minutes. Set custard over bowl of ice water and whisk until cool. Mix in brandy.

Whisk mascarpone in another large bowl to loosen. Fold in custard. Bring 1½ c water to simmer in medium saucepan. Add 1 c. sugar and espresso powder; whisk until sugar dissolves. Mix in cream. Refrigerate until cold. Submerge 3 cookies in chilled espresso-cream mixture for 5 seconds. Place cookies on bottom of 13-9-2 inch baking dish. Working in batches, repeat with enough remaining cookies to just cover the bottom of the dish. Spread half of mascarpone mixture over cookies. Repeat soaking process with remaining cookies, placing them in single layer atop mascarpone mixture. Spread remaining mascarpone mixture over cookies. Refrigerate until set, about 2 hours.

Whisk cocoa and powdered sugar in small bowl to blend. Sift sweetened cocoa over top of dessert. Cover and refrigerate at least 2 hours. (Can be made 1 day ahead. Keep refrigerated.)

Notes

I have not made this version.