

Tiramisu

Source: The Best International Recipe Cookbook P. 327

Ingredients

- 2½ cups strong brewed coffee, cooled to room temperature
- 1½ tbsp instant espresso
- 9 tbsps dark rum, divided
- 6 large egg yolks
- ⅔ cup sugar
- ¼ tsp salt
- 1½ lbs. mascarpone
- ¾ cup cold heavy cream
- 14 oz (42-60 depending on size) dried ladyfingers
- 3½ tbsps cocoa, preferably Dutch-processed
- ¼ cup grated semisweet or bittersweet chocolate, optional

Method

1. Stir the coffee, instant espresso, and 5 TBSP of rum in a wide bowl or baking dish until the instant espresso dissolves; set aside.
2. In the bowl of a standing mixer fitted with the whisk attachment, beat the yolks at low speed until just combined. Add the sugar and salt and beat at medium-high speed until pale yellow, 1½ to 2 minutes, scraping down the bowl once or twice. Add the remaining 4 TBSP rum and beat at medium speed until just combined, 20 to 30 seconds, scrape the bowl. Add the mascarpone and beat at medium speed until no lumps remain, 30 to 45 seconds, scraping down the bowl once or twice. Transfer the mixture to a large bowl and set aside.
3. In the now empty mixer bowl (no need to clean the bowl) beat the cream at medium speed until frothy, 1 to 1½ minutes. Increase the speed to high and continue to beat until the cream holds stiff peaks, 1 to 1½ minutes longer. Using a rubber spatula, fold one-third of the whipped cream into the mascarpone mixture to lighten, then gently fold in the remaining whipped cream until no white streaks remain. Set the mascarpone mixture aside.
4. Working with half of the ladyfingers, drop each ladyfinger, one by one, into the coffee mixture, roll it over, and transfer to a 13 x 9-inch glass or ceramic baking dish. (Don't submerge the ladyfingers in coffee mixture; the entire process should take no longer than 2 to 3 seconds for each cookie). Arrange the soaked cookies in a single layer in the baking dish, breaking or trimming the ladyfingers as needed to fit neatly into the dish.
5. Spread half of the mascarpone mixture over the ladyfingers; use a rubber spatula to spread the mixture to the sides and into the corners of the dish and smooth the surface. Place 2 tbsp of the cocoa in a fine-mesh strainer and dust the cocoa over the mascarpone.
6. Repeat the dipping and arrangement of the ladyfingers; spread the remaining mascarpone mixture over the ladyfingers and dust with the remaining 1½ tbsp cocoa. Wipe the edges of the dish with a dry paper towel. Cover with plastic wrap and refrigerate until the flavors and textures have melded, 6 to 24 hours. Sprinkle with grated chocolate, if using; cut into pieces and serve chilled.

Notes

This is a delicious recipe! (But expensive.)

I got my ladyfingers at Safeway, near the bakery section not the cookie aisle. Five packages of 12 ladyfingers each worked out perfectly for this recipe. They were relatively small and soft but they worked really well.

I used a bit more time in the mixing and whipping so don't worry about sticking to exact timing.

I made this 24 hours ahead and it was still good three days later, something I was nervous about.

I made 3 cups of French Press coffee using 4 measures of coffee for 3 cups water. That ended up being 2½ cups plus a bit more.