

Tiramisù
(Mascarpone & Rum Dessert)

INGREDIENTS:

Servings: 2 people

Egg white	1
Egg yolk	1
Superfine sugar	1/4 cup
Mascarpone cheese	6 oz
Ladyfingers (savoiardi)	8
Strong black coffee	1/2 cup
Light rum	2 tsp
Cocoa powder	garnish

Servings: 4 people

Egg whites	2
Egg yolk	1
Superfine sugar	1/3 cup
Mascarpone cheese	12 oz
Ladyfingers (savoiardi)	16
Strong black coffee	3/4 cup
Light rum	1 tbs
Cocoa powder	garnish

Servings: 6 people

Egg whites	2
Egg yolks	2
Superfine sugar	1/2 cup
Mascarpone cheese	1 pound
Ladyfingers (savoiardi)	24
Strong black coffee	1 1/4 cups
Light rum	1 tbs
Cocoa powder	garnish

Servings: 8 people

Egg whites	3
Egg yolks	2
Superfine sugar	2/3 cup
Mascarpone cheese	1 1/2 pounds
Ladyfingers (savoiardi)	32
Strong black coffee	1 1/2 cups
Light rum	2 tbs
Cocoa powder	garnish

Servings: 10 people

Egg whites	4
Egg yolks	3
Superfine sugar	3/4 cup
Mascarpone cheese	1 3/4 pounds
Ladyfingers (savoiardi)	40
Strong black coffee	2 cups
Light rum	1/8 cup
Cocoa powder	garnish

Servings: 12 people

Egg whites	5
Egg yolks	4
Superfine sugar	1 cup
Mascarpone cheese	2 pounds
Ladyfingers (savoardi)	48
Strong black coffee	1 1/4 pints
Light rum	3 tbs
Cocoa powder	garnish

TOOLS:

2 Large bowls
Electric mixer
Spoon
Sieve

PREPARATION:

Separate the eggs and beat the egg whites with the electric mixer until stiff, but not dry. Place all of the yolks in a bowl. Add the sugar to the yolks. Using a mixer, beat the yolks and sugar until smooth. Add the cheese to the yolk mixture and beat until smooth. Beat the egg whites into the yolk mixture and mix until very smooth.

Combine the coffee and rum in a large bowl. Place the lady fingers in the coffee and *mix* them with your fingers. Shake off excess liquid and place the half the biscuits in the bottom of the mould. *Spoon half of the cheese over the biscuits* and smooth it with the back of the spoon. Repeat with another layer of biscuits and cheese.

Place the cocoa powder in a sieve and generously sprinkle it over the top. Serve.

This recipe comes from the *Trattoria Corrieri*.