

## TIRAMISU

### Ingredients:

- 1 1/2 cup heavy whipping cream
- 8 ounces (225 g) mascarpone cheese
- 1/3 cup sugar
- 1 teaspoon vanilla
- 6 espresso shots
- 3 tablespoons Kahlua
- 1 package lady fingers
- finely grated bakers chocolate (for dusting)



### Instructions:

- (1) Pull the espresso shots in advance and refrigerate (needs to be cold for later).
- (2) Add the whipping cream to a mixing bowl and beat on medium. Slowly add sugar and vanilla and continue to beat until stiff peaks. Add mascarpone cheese and fold in until combined.
- (3) Combine espresso and Kahlua in a shallow flat container. Dip the lady fingers in the mixture (don't soak, but dip each side twice works well). Lay the dipped lady fingers on bottom of an 8x8 pan.
- (4) Smooth half the mascarpone mixture on top. Then add another layer of lady fingers. If there is left-over coffee mixture, you can pour a bit onto the top layer of lady fingers. Add a final layer of mascarpone mixture.
- (5) Smooth the top and add a generous layer of finely grated chocolate to the top (or can use cocoa powder).
- (6) Refrigerate several hours (or overnight) before serving.