

Carmine's Tiramisu

Moderately difficult. Serves 6-8

Ingredients

For the zabaglione

- 6 extra large egg yolks
- 1/2 cup granulated sugar
- 3/4 cups Marsala wine

For the filling

- 1 cup heavy cream
 - 1/2 cup confectioner's sugar
 - 1 teaspoon pure vanilla extract
 - 1 cup mascarpone cheese
 - 2 tablespoons Marsala wine
 - 1 cup fresh brewed espresso, cooled
 - 1/4 cup coffee-flavored liqueur
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- One 18-oz package Ladyfingers
 - 4 ounces semisweet chocolate, shaved

To make the zabaglione

1. In the top of a double boiler, off the heat, whisk the egg yolks for about 1 minute or until they become frothy and begin to thicken. Add the granulated sugar and whisk it for about 1 minute or until the sugar is incorporated into the eggs. Add the Marsala and whisk it for 1 minute.
2. Meanwhile, fill the bottom of the double boiler partway with water and bring it to a simmer over medium heat, making sure the water level stays well below the base of the top of the double boiler.
3. Set the egg mixture over the simmering water and whisk it for 6 to 8 minutes or until the zabaglione is slightly thickened. Remove it from the heat and continue to whisk it in the top of the double boiler for about 2 minutes or until it starts to cool.
4. Transfer the top of the double boiler to a larger bowl filled with ice cubes and cold water. Whisk the zabaglione for 2 more minutes to cool it, taking care no ice water gets into the custard. Remove it from the ice bath, cover it with plastic wrap, and refrigerate it for at least 2 hours or overnight. (If it's easier, transfer the mixture to a bowl.)

To make the Tiramisu

1. In the bowl of an electric mixer fitted with a wire whisk, whisk the heavy cream on medium-high speed for about 2 minutes or until it is slightly thickened. Add the confectioners' sugar and vanilla extract, increase the speed to high, and whisk it for 3 to 4 minutes until the cream

thickens a little more. Add the mascarpone and Marsala and whisk it for 2 to 3 minutes or until the cream is as thick as sour cream.

2. Using a rubber spatula, fold the zabaglione into the whipped cream just until it is incorporated. Do not overmix.

3. In a shallow pan, combine the coffee and liqueur. Dip 2 ladyfingers in the coffee just until they are lightly saturated. Lay them in a 9x11-inch glass dish or a bowl of similar size. Repeat the process until ladyfingers cover the bottom of the dish. You will only use about half the ladyfingers.

4. Using a rubber spatula, spread half of the cream mixture over the ladyfingers, filling the pan halfway. Using a vegetable peeler, cover the cream with strips of shaved chocolate.

5. Lay another layer of coffee-flavored ladyfingers over the cream and then top it with the rest of the cream. Cover it with shaved chocolate and refrigerate it for at least 2 hours and up to 24 hours to chill.

Note: Mascarpone is a rich, smooth, soft cow's milk cheese made from cream with a texture similar to sour cream. It's sold in tubs at Italian markets and good cheese counters and usually is used in desserts and other sweet preparations.

From Carmine's Family Style Cookbook