

Tiramisu

INGREDIENTS

- 2 cups freshly brewed espresso
- ½ cup sugar
- 2 tablespoon coffee brandy or Marsala
- ¼ cup sweet Marsala wine
- 1 cup mascarpone
- 2 cups chilled heavy cream
- 36 Savoiardi
- Unsweetened cocoa powder for dusting
- 9 x 13 pan

PREPARATION

1. In a shallow bowl: Stir together espresso, sugar, brandy and Marsala, then cool.
2. Beat cream in a large bowl until it holds stiff peaks. Fold in mascarpone and set aside
3. Dip cookies into coffee, (letting it saturate the cookie). Place them in a row on the bottom of the pan. Trimming edges to fit if necessary. Spread mascarpone mixture over the cookies. Repeat, creating 3 layers ending with mascarpone.
4. Dust with cocoa. Chill, for 1-2 hours before serving.

Buon appetito!