

Tiramisu

1 Put the egg yolks, the sugar and the hot water in a bowl and beat well for at least 5 minutes. A KitchenAid (or any other kitchen machine) can do a great job here... The mixture should change its color from yellow to very light yellow, almost white and its texture should be both creamy, yet quite stiff (hope this makes sense?). Add the mascarpone and beat again until the mixture has a consistent look.

2 Fill a form or glass with some of the mixture, just enough to cover the bottom. Pour the cold coffee in a flat bowl and soak the ladyfingers for some seconds, then arrange them on the mascarpone-egg mixture. I love my tiramisu quite juicy, so I soak the ladyfingers for a little longer, but that's just a personal preference. Add another layer of the mixture, again soaked ladyfingers, ...end with a layer of the mascarpone- egg mixture and dust with lots of unsweetened cocoa powder. Chill for at least four hours. And don't keep (chilled) leftovers for longer than 24 hours, just a precaution because of the uncooked eggs. But there have NEVER EVER been leftovers!



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Recipe source: Own creation

Required time: prep. 20 min., chilling ~4h

Ingredients (serves 4):

- * 5 egg yolks
- * 130 g sugar
- * 1 tbsp hot water
- * 500 g mascarpone cheese
- * 15-20 lady/ sponge fingers
- * 300ml cold coffee/ espresso
- * 2 tbsp unsweetened cocoa powder