

Recipe Name : Tiramisu "pick-me-up"

Serves :

From : dle

Cook Time :

Ingredients

5 lrg egg yolk
1/3 cup white sugar
2 pkg lady fingers
8oz Heavy cream
2 cup Espresso¹ - chilled
8oz mascarpone cheese
dark choc. grated

optional :

1oz. Kahlua

Direction

- Combine egg yolk & sugar, heat over double boiler.
7-10 min
- let cool completely
- Mix in Mascarpone, Whipped cream

layer from bottom to top:

- ~~- chocolate mix~~
- lady finger
- Whipped mix
- lady finger
- Whipped mix

Top : chocolate before serving

CHILL AT LEAST 2 HOURS BEST > 12 HRS!

Notes :

- ¹ Dip the cookies quick, roll in espresso < 3 sec.
- ² Whip the heavy cream till stiff peaks.

1. Nespresso purple pod Arpeggio - notes of cocoa, rich body