

TIRAMISU

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10" x 7" rectangular pan is good.
9" round spring-form pan, lined on bottom and sides, works brilliantly.

Prepare the day before enjoying so that ladyfingers absorb extra liquid from mascarpone mix.

INGREDIENTS

- 4 eggs, divided¹ -- want 60g of yolk, so use 5th egg if needed. Room temperature.
- 55-65g (5-6 Tbs) white sugar (run in Bimby for a couple seconds)
- 500 g mascarpone
- 200 g Italian *savoardi* ladyfingers
- 9-10 shots of brewed espresso coffee, with a little bit of sugar, in container in which can dip ladyfingers
- 150g of chocolate, grated or beaten in Bimby

PROCEDURE

1. Whisk yolks and sugar. Electric mixer works well.
2. Mix with mascarpone (not too roughly because don't want mascarpone to become too liquid).
3. In separate clean mixing bowl, beat room-temperature egg whites until stiff peaks.
4. Fold egg whites into mascarpone.
5. Dip ladyfingers into espresso quickly (2-3 seconds).
6. Lay ladyfingers in bottom of container, then layer on mascarpone mix, then layer of grated chocolate. (In round pan, array ladyfingers like spokes of a wheel, with ends cut in shape to accommodate.)
7. Repeat ... ladyfingers, mascarpone, chocolate.

¹ To pasteurize (after dividing), put yolks and whites (separately) in Bimby for 10minutes at 60 degrees C, with stirring (slow).