



Tiramisu with Espresso Sauce

SERVES 8 to 10

PREP TIME 20 min

Ingredients

1/4 cup brewed coffee
1/4 cup marsala wine
60 ladyfinger cookies
Raspberry Sauce, recipe follows, in a squeeze bottle
Vanilla Cream, recipe follows
Whipped Cream, recipe follows
1/2 cup cocoa powder

Vanilla Cream

Makes about 4 cups
1 vanilla bean, cut in half lengthwise
4 egg yolks
3 ounces sugar
1 pound mascarpone cheese, at room temperature

Directions

In a small bowl combine coffee and wine. Dip ladyfingers in coffee mixture and place half the ladyfingers into the bottom of a pan. Squeeze raspberry sauce over lady fingers. Cover with Vanilla Cream (recipe follows), spread evenly. Layer remaining ladyfingers on top. Spread Whipped Cream (recipe follows) on top of lady fingers and sift cocoa powder over. Refrigerate before serving. (optionally place Whipped Cream into a piping bag fitted with a star tip and pipe cream decoratively before sprinkling with cocoa.)

Vanilla Cream

Scrape vanilla beans with the blunt side of a knife to remove interior. In the bowl of an electric mixer whip egg yolks, sugar, and vanilla bean scrapings. Whip mixture on high speed until stiff, about 4 minutes. Add mascarpone and whip on medium-low speed just until combined.

Raspberry Sauce

In a small pot bring 8 ounces raspberries, 1/4 cup sugar, and 1/2 cup water to a simmer. Cook until soft, about 8 minutes. Puree in a blender until smooth and strain using a fine mesh strainer. Makes about 1 cup.

Whipped Cream

In the bowl of an electric mixer fitted with whip attachment whip 2 cups cream until soft peaks form, about 4 minutes. Add 1 teaspoon vanilla extract and 1 ounce sugar, continue whipping until stiff peaks form, about 2 minutes. Makes about 4 cups.