



Tiramisu in a Chocolate Cup

SERVES 8

PREP TIME 30 Min

COOK TIME 0 Min

Ingredients

1 quart heavy cream
1 1/2 cups plus 2 tablespoons granulated sugar, divided
3/4 cup mascarpone cheese, softened
1 1/2 cups hot water
1/4 cup brewed espresso
16 ladyfinger cookies, broken in half
8 Chocolate Bowls
Cocoa powder, optional, as needed for garnish
Chocolate Shavings,
optional, as needed for garnish

Directions

In the bowl of an electric mixer fitted with the whip attachment, combine cream, 1 1/2 cups sugar, and mascarpone. Whip until stiff peaks form, scraping the bowl occasionally, about 4 minutes. Place cream into a large piping bag, fitted with a star tip. Set aside. In a small shallow bowl combine water, espresso, and remaining 2 tablespoons granulated sugar. Stir until sugar dissolves. Dip each ladyfinger into espresso mixture. Set aside. Pipe about 1/4 cup cream into each Chocolate Bowl(recipe follows). Add 1 whole lady finger(2 halves). Add another 1/4 cup layer of cream, another lady finger. Top with final 1/4 cup cream, and sprinkle with cocoa powder and chocolate shavings. Chocolate Bowls: Inflate 8 small size water balloons. Line a large sheet pan or 2 with parchment paper. In a large bowl, melt 1(16-ounce) package of chocolate candy coating or chocolate almond bark. Microwave on high for 30 second increments, stirring occasionally, until chocolate is melted and smooth, about 2 minutes total. Dip rounded side of each balloon into chocolate, covering about halfway up. Place onto prepared pan and freeze until hardened. Pop balloon and peel away from the chocolate. Store chocolate bowls in the refrigerator or freezer until ready to use.