



Tiramisù

Comes from the word Pick me Up- During these days of Corona and isolation preparing this tiramisu will sure bring a smile to those around you!

Serves 16-20

2-pounds mascarpone cheese, at room temperature
1 ½ cups heavy cream (35%)
1 ¼ cups sugar
2 Tsp. pure vanilla extract
2 ½ cups cold strong Italian espresso coffee
¼ cup brandy or dark rum
40 ladyfinger cookies
¼ cup unsweetened cocoa powder
Shaved semisweet chocolate for garnish

You can prepare this either in a medium size trifle bowl or a 9 x 13 dish.

- In a stand mixer beat the mascarpone, cream, sugar and vanilla for two minutes until thick and smooth.
- In a shallow bowl mix the cold coffee with the liquor.
- Lightly dip the ladyfingers into the liquid, one at a time and place them very close together in your bowl or dish.
- Spread half of the mascarpone mixture over the ladyfingers.
- Sprinkle the cocoa powder over the mascarpone through a fine mesh strainer (IMPORTANT-DO NOT WANT CLUMPS). Repeat.
- Top with the remaining mascarpone making another layer.
- Sprinkle with the cocoa powder again.
- Cover the dish with plastic wrap and refrigerate several hours. The longer it rests the more flavourful.
- Just before serving, sprinkle some shaved semi sweet chocolate on top

Recipe is from Panache: Montreal's flair for Kosher Cooking
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