

CLASSIC ITALIAN TIRAMISÙ

INGREDIENTS

250 g mascarpone cheese
3 eggs
½ cup (75 grams) white or cane sugar
1 tablespoon rum, marsala, or vanilla extract
(optional)
1 box Savoiardi Cookies (ladyfingers)
1 tablespoon unsweetened cocoa powder
10 oz (300 ml) espresso or brewed coffee,
cooled

TOOLS

electric whisk
3 mixing bowls
wooden spoon or spatula
serving dish (preferably glass) or individual cups

A NOTE ON MEASUREMENTS

We work with chefs from all around the world, which is why we include both imperial (cups/ounces) and metric (grams) measurements. To achieve best results, we highly recommend that you utilize a kitchen scale and follow the metric measurements when possible.

INSTRUCTIONS

FILLING

Carefully separate the eggs, placing the yolks in one mixing bowl and the whites in another. The whites should be as clean as possible, with no trace of yolk.

Add the sugar (except for 1 tablespoon) to the egg yolks and beat with an electric whisk, starting at low speed. Gradually increase the speed to high and continue mixing for 2 minutes, or until the mixture is a very pale yellow (almost white) and very light and fluffy.

Add the mascarpone to the yolk and sugar mixture, one third at the time, very slowly. Be careful not to overwork this! You can mix it all together with the electric mixer at the lowest speed or with a spatula.

Add 1 tablespoon sugar and a pinch of salt to the egg whites, and beat with an electric whisk at high speed for 2-3 minutes. The whites should become bright white, glossy, and stiff; if you flip the bowl over (carefully!), the whites should stay in place.

Add the egg whites into the mix, one third at the time. If there is any liquid at the bottom of the bowl, do not include it. Gently mix everything by using your spatula to fold the bottom of the mixture over the top. Taste it -- isn't it yum? :)

ASSEMBLY

Add the rum, marsala, or vanilla to the cooled espresso, if desired.

Place a layer of cream at the bottom of your serving dish. Dip the ladyfingers into the espresso, one at a time (for 1 second only). Place them side by side above the layer of cream (sugared side of the cookie up).

Add another layer of cream above the layer of cookies and repeat the process.

You will want to make two layers of cookies and finish with a layer of cream on top. Place your tiramisu, covered with a lid, in the fridge until ready to serve.

SERVING

Sprinkle the tiramisu with unsweetened cocoa and serve.

Tip: Tiramisu will taste even more delicious the following day.



Photo Credit: Getty Images

ABOUT IMPASTIAMO

IMPASTIAMO is a global cooking community making an impact one dish at a time. Created as a way to support chefs whose livelihoods were impacted by the pandemic, IMPASTIAMO has grown into a platform that connects culinary experts to curious home cooks all around the world. Since their inception, IMPASTIAMO has hosted over one hundred eighty cooking classes and events, and has raised over \$72,000 in support of out-of-work chefs and local nonprofits (such as FoodCycle LA, No Us Without You, Black Lives Matter LA, and more). Find us at www.impastiamoclasses.com or on IG @impastiamoclasses