



TARO-MISU

6 servings

prep time: 40 minutes



total time: 1 hour



INGREDIENTS

TARO PASTE:

- 1 lb taro
- 1 tsp sweet potato powder
- ½ cup whipped cream
- 1tbsp condensed milk
- 2 tbsp sugar

TIRAMISU:

- 1 cup 2tbsp mascarpone cheese
- 3 tbsp sugar
- 1 cup whipped cream
- Ladyfingers (enough to layer your dish pan)
- 2 cups Milk (Enough milk to dip the lady fingers in)

DIRECTIONS

Prepare the Taro Paste:

- peel and steam taro until soft (30 minutes if cubed, 1-2 hours if taro is whole)
- Mash the Taro, mix in milk, whipped cream, condensed milk, and sugar until smooth (if using, add sweet potato (ube) powder for that purple color)

Prepare the Tiramisu Filing:

- Separate the egg yolks from the whites.
- Whisk the egg yolks with sugar until creamy, then mix in the mascarpone cheese.
- In a separate bowl, whip the cream until it forms stiff peaks.
- Gently fold the whipped cream into the mascarpone mixture
- Whisk the egg whites until they form stiff peaks and fold them into the mascarpone mixture.

Assemble the Tiramisu:

- Dip the ladyfingers briefly into the milk and arrange them in a dish
- Spread a layer of the taro paste over the ladyfingers, then add a layer of mascarpone mixture
- Repeat the layers, ending with a mascarpone layer

Chill and Serve:

- Refrigerate the Tiramisu for at least 4 hours, preferably overnight, for the best texture and flavor!