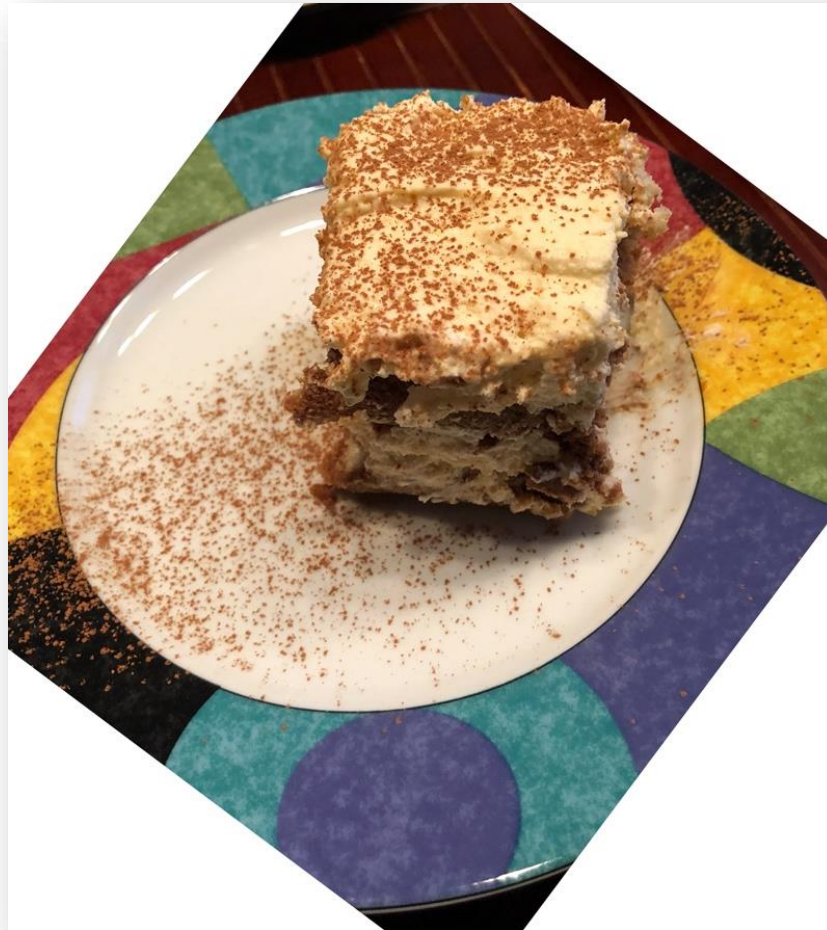


Tomaso's Tiramisu Adulto



This is my Tiramisu for adults :-) I say adults because there is some liquor in this recipe that *may have not cooked out entirely! I'm just saying!*

In Italian, Tiramisu literally means “Pick Me Up!” or “Cheer Me Up!” This dessert is a coffee and liquor flavored delight. Go to the internet and you will find some very interesting thoughts on where Tiramisu was first enjoyed in Italy ☺!

My version of Tiramisu is not a strictly 100% authentic Italian version. I have refined this recipe over the years to suite my palate.... and it seems to appeal to others as well when served. Keep in mind this is **NOT DIET FOOD!** In fact, it is not low anything. But that said.... sometimes it sure is nice to have something that truly satisfies. **Use with caution and in moderation!**

Make this Tiramisu the night before serving to allow the flavors to blend and develop, and to allow the Ladyfingers to soften to the right consistency.

This recipe is sized for a deep 9” x 13” baking dish.

Boun Appetito!

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Mise en Place – Get it All Together and Prep

Gather your equipment and ingredients in place (Mise en Place).

Place the stainless-steel bowl to be used for the whipping cream in the freezer. Pop the whipping cream in its carton in the freezer as well (just don't let it freeze!!)

Equipment

9" x 13" 2.5" deep baking dish

Medium Stainless-Steel bowl (or other heat proof bowl)

Stainless-Steel bowl for the whipping cream

Medium Saucepan (for the Zabaglione)

Medium Saucepan (for the Coffee/Liquor dipping liquid)

Hand whisk (or hand mixer) for the Zabaglione

Stand or Hand Mixer with whisk attachment for the whipping cream

Wooden spoon for folding and mixing

Fine strainer for cocoa powder dusting

Ingredients

Zabaglione (Cream Filling)

8 - 10 Egg Yolks

½ cup Sugar (I prefer Sugar in the Raw)

½ cup Sweet Marsala

16 Oz Mascarpone Cheese (softened to room temperature)

2 cups heavy whipping cream

½ tsp vanilla extract

¼ cup Sugar (I prefer Sugar in the Raw)

Lady Finger Dipping Liquid

1 ½ cup espresso coffee

1/3 cup of Sweet Marsala

½ cup Dark Rum

4oz bittersweet chocolate

2oz Milk chocolate

1 tsp Vanilla extract

48 or so ladyfingers (Italian Ladyfinger Cookies)

¼ cup cocoa powder for dusting

Optional For Plating

Berries (your choice)

Chocolate Shavings

Edible Flowers

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Making the Tiramisu

Zabaglione (The Creamy Filling Stuff)

1. Cream the egg yolks together with the sugar in a heatproof bowl using a whisk.
2. Sit the stainless-steel bowl (or other heat proof bowl) over medium saucepan of simmering water creating a double boiler.
3. Using a whisk or hand mixer (I've found that I prefer a hand whisk for this step) add the ½ cup of Sweet Marsala and whisk briskly until the mixture thickens and doubles in volume. This usually takes only about 5 minutes or so. Keep steadily whisking and moving (rotating) the bowl so as not to scorch the Zabaglione mixture.
4. When the Zabaglione is thick and doubled in size remove from the heat and gently stir in the softened Mascarpone cheese until well incorporated. Place bowl in fridge to cool.
5. Pull chilled bowl and the chilled Heavy Whipping Cream from the freezer. Using a hand or stand mixer on medium speed with a whisk attachment, whisk the heavy cream, ½ tsp Vanilla extract and ¼ cup of sugar together. Continue whisking until just beyond soft peaks are formed. Don't go too long or you will be making Butter !-)
6. Remove the Zabaglione mixture from the fridge and gently fold the whipped cream into the mixture until loosely incorporated. Return the mixture to the refrigerator while you make and cool the Ladyfinger dipping liquid

Ladyfinger Dipping Liquid

1. In a small saucepan combine; 1 ½ cup espresso coffee, ½ cup Medium Dark Rum, 1/3 cup of Sweet Marsala, 4oz bittersweet chocolate (broken up), 2oz milk chocolate (broken up), and 1 tsp Vanilla extract
2. Place on **low heat** and stir gently until the chocolate has melted and everything has melded together... should be smelling pretty good at this point.
3. Let the mixture cool completely before assembling the Tiramisu. You can place the saucepan in the fridge to expedite.... **Be sure to pace a nice thick pot holder on the refrigerator shelf before placing the hot pan on the shelf!!**
4. Once the dipping liquid has cooled to room temperature (or slightly below room temp) bring together the baking dish, Ladyfingers and Zabaglione together for assembly

Assembly

1. Dip the ladyfingers two-by-two, using both hands, in the cooled down dipping liquid for about five to seven seconds each. Be sure to turn over the ladyfinger midway through the dipping process to equalize the love given both sides. **DO NOT OVER-SOAK OR THE LADYFINGERS WILL GET SOGGY AND FALL APART!!** You may have to adjust the dipping time to compensate for extra crispy Ladyfingers or a too cool dipping liquid. Usually a good "one Mississippi... two Mississippi... three Mississippi (*and Turn*)... four Mississippi... five Mississippi..... Remove" should do it. Test by breaking the first Ladyfinger in half. It should break cleanly and crisply and not be soggy or mushy. The coffee dipping mixture should have penetrated just beyond the surface of the Ladyfinger. Adjust the dipping time accordingly. Don't worry if the Ladyfinger is still crisp.... It will continue to soften to a nice almost cake-like consistency overnight.
2. Place the dipped Ladyfingers side by side in the bottom of the baking dish until the dish is filled with Ladyfingers.

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3. Use ½ of the Zabaglione creamy filling mixture and spread evenly across the top of the layer of Ladyfingers.
4. Dip and place another layer of Ladyfingers on top of the Zabaglione/Cream mixture.
5. Evenly spread the remaining Zabaglione/Cream mixture over the top of the second layer of dipped Ladyfingers.
6. Cover with plastic wrap and place in the refrigerator overnight.

Serving

For serving I usually let the size of my spatula determine the size of each piece. Don't worry too much about that first piece... you are almost certainly going to screw that one up while prying it from the baking dish. Just eat that one yourself or save it for tomorrow when everyone has gone home :-)

I usually plate each piece and before serving I apply the cocoa "dusting". Using a fine strainer sprinkle the cocoa on top of the Tiramisu and the plate. If I am feeling "fancy" I will use a grater/zester and sliver some milk or bittersweet chocolate on top as well. If feeling "EXTRA FANCY" I will toss a few berries that I have rolled around in a simple sugar syrup or even an edible flower on each plate as well! With plating be creative!

Serve to your guests and party on!

Boun Appetito!

