

TIRAMISU Variations:



Literally translated *pick-me-up*, tiramisu appropriately lightens the mood at the end of any dinner party. **FYI:** Store-bought pound cake can be used, instead of the ladyfingers and instant espresso (What I use most often), or very strong coffee will do if an espresso machine is not at hand.

#1 TIRAMISU RECIPE INGREDIENTS

5 extra-large egg yolks
5 tablespoons sugar
1 2/3 cups mascarpone cheese, chilled
1 3/4 cups heavy cream, chilled
1/4 cup brewed strong espresso, cooled
1/4 cup coffee-flavored liqueur
24 good-quality plain ladyfingers
Fresh raspberries, optional
Dutch-processed cocoa

DIRECTIONS

Using an electric mixer, beat egg yolks and sugar in large bowl until pale yellow, smooth and shiny, about 7 minutes. Add the mascarpone cheese and beat until thickened and smooth, about 4 minutes.

In another bowl, beat cream until soft peaks form. Using a rubber spatula or whisk, fold the whipped cream into the mascarpone mixture until thoroughly blended.

Combine espresso and liqueur in small bowl. Arrange the ladyfingers in a single layer over the bottom of a decorative 10 inch-diameter serving bowl. Brush some of the espresso mixture evenly over the ladyfingers. Turn the ladyfingers over and brush again until each one is almost soaked through with the espresso mixture.

Arrange raspberries around the edge, if desired. Spoon some of the mascarpone mixture over the ladyfingers to make an even 1/2 inch-thick layer. Place the remaining ladyfingers in a single layer over the mascarpone mixture and brush their tops with the remaining espresso mixture.

Again, arrange raspberries around the edge, if using. Spoon the remaining mascarpone mixture on top, smoothing to cover completely. Cover and chill at least 6 hours or up to 2 days before serving.

TO SERVE: Sift a light dusting of cocoa over the top. Using a large serving spoon, scoop portions of the tiramisu onto individual plates.

Note: Tiramisu is typically made with raw eggs. To help avoid possible salmonella contamination, it is best to use fresh, local eggs from a trusted source rather than from a large factory farm. Clean utensils and proper hand washing are also recommended. The CDC estimates that only one in every 20,000 eggs are contaminated, which means that if you consumed a raw egg every day, you're only likely to encounter one contaminated egg every 55 years.

However, if you are still concerned for health reasons, or if you are serving this dish to young children, the elderly, or anyone with a compromised immune system, eggs that are pasteurized in the shell are available at most grocery store and can be used interchangeably.

#2 Chocolate Tiramisu

I So why did I add chocolate? To make this something so incredibly rich and special that no one-- absolutely no one-- could resist it. Serve this before asking for a really big favor.

I know it looks complicated, but all the steps are actually easy, and it will be such a hit. **NOTE:** I like to make tiramisu the day before so that the cookies have enough time to absorb all the flavors and the tiramisu has time to set.

INGREDIENTS

1 (8 ounce) container mascarpone cheese
3/4 cup whipping cream
2/3 cup sugar
2 1/2 cups espresso, cold
32 Savoiardi (crisp ladyfinger cookies; from two 7-ounce packages)
(NOTE: or pound cake pieces sometimes I lightly toast them)
Unsweetened cocoa powder, for sifting
Chocolate Zabaglione, cold (1/2 of the recipe) SEE BELOW:

Other necessary recipes:

[Chocolate Zabaglione](#)

NOTE: The traditional zabaglione is not made with chocolate and is served either warm or cold, with fresh berries.

[Chocolate Zabaglione](#) RECIPE INGREDIENTS

1/4 cup whipping cream
1/2 cup semisweet chocolate chips
2/3 cup sugar
2/3 cup dry Marsala
8 large egg yolks
Pinch of salt
1 pound fresh strawberries, hulled and quartered

The Chocolate Zabaglione DIRECTIONS

In a small, heavy saucepan, bring the cream just to a simmer over medium-high heat. Remove from the heat and add the chocolate chips. Stir until the chocolate is melted and smooth. Set aside and keep warm.

Fill a large saucepan with enough water to come 2 inches up the sides of the pan, and bring to a simmer. In a large metal bowl, whisk the sugar, Marsala, egg yolks, and salt to blend. Set the bowl over the saucepan of simmering water (do not allow the bottom of the bowl to touch the water).

Whisk the egg mixture constantly until it is thick and creamy and a thermometer inserted into the mixture registers 160 degrees F, about 4 minutes. Remove from the heat.

Using a large rubber spatula, fold the chocolate mixture into the egg mixture. (If serving the zabaglione cold, cover and refrigerate it until cold, at least 8 hours and up to 1 day. Do not rewarm). Divide the strawberries among 6 wine glasses or dessert bowls. Spoon the warm zabaglione over and serve.

The TIRAMISU DIRECTIONS

In a large bowl, stir the mascarpone cheese two times or just until smooth (do not overmix or the mascarpone will become stiff). In a medium bowl, beat the cream and 1/3 cup of the sugar with an electric mixer until soft peaks form. Fold the sweetened whipped cream into the mascarpone, then fold in the chocolate zabaglione. Cover and refrigerate.

Line a 9 1/4 x 5 x 2 3/4 inch metal loaf pan with plastic wrap, allowing the plastic to extend over the sides. In another medium bowl, whisk the espresso and the remaining 1/3 cup of sugar to blend.

Working with one cookie at a time, dip 8 cookies into the espresso, and arrange in a single layer side by side over the bottom of the prepared pan. Spoon one third of the mascarpone mixture over the cookies to cover.

Repeat the dipping and layering of the cookies and remaining mascarpone mixture two more times. Dip the remaining 8 cookies in the espresso and arrange side by side atop the tiramisu. Press lightly to compact slightly (the last layer will extend above the pan sides).

Cover the tiramisu with plastic and refrigerate for at least 2 hours and up to 1 day. Unwrap the plastic from atop the tiramisu. Invert the tiramisu onto a platter and remove the plastic. Sift the cocoa over the tiramisu and serve.

#3 Tiramisu: in Wine Glasses

RECIPE INGREDIENTS

For Syrup:

1/4 cup water

1/4 cup granulated sugar

1/2 cup strong espresso

For Cream:

12 ounces mascarpone cheese
3/4 cup confectioners' sugar
3 tablespoons grand marnier
1/2 teaspoon orange zest
1 1/2 cups heavy cream
16 to 18 ladyfingers
3 ounces chocolate, grated or chopped
Ground cinnamon for dusting
1 teaspoon ground coffee

TO MAKE THE SYRUP: In a small saucepan, heat the water and sugar until thickened. Remove from the heat and add the espresso. Set aside.

TO MAKE THE CREAM: In the bowl of a standing mixer or by hand, cream the mascarpone with the confectioners' sugar, Grand Marnier, and orange zest. In another bowl, whip the cream to soft peaks and then fold into the softened mascarpone.

TO ASSEMBLE THE TIRAMISU: Break up 4 to 6 ladyfingers (or pound cake) and soak them in a third of the syrup. Dip the remaining ladyfingers in the syrup and then rest them on the inside of 4 wineglasses. Dip the ladyfingers just enough to soak up the syrup but not to make them soggy.

Pipe or spoon a third of the cream into the glasses, then add some of the soaked ladyfinger pieces, and a third of the chocolate. Repeat this until you have used all the cream. Garnish the tiramisu with a dusting of cinnamon and the coffee. Chill for 1 to 2 hours and serve.

ENJOY!!!