

## Tiramisu

### the filing

1 ½ cups espresso @ room temperature

(or triple strength coffee)

½ cup sugar

¼ cup brandy

2 egg yolks

1 lb. Mascarpone cheese

1 three ounce package lady fingers

4 ounces semi sweet chocolate (shaved)

### the icing

1 cup whipping cream

½ teaspoon vanilla

2 tablespoons powdered sugar

### garnish

cocoa powder

more shaved chocolate

Stir coffee, sugar, brandy together in a bowl until the sugar dissolves

Combine mascarpone cheese, egg yolks, and 1/3 cup coffee mixture into a large bowl. Wisk until smooth (but don't over mix). (over)

**Line a 9 ½ x 5 ½ loaf pan with wax paper, fit the paper into the corners of the pan as snug as possible. You will need enough to fold over the top.**

**Dip lady fingers into the coffee mixture, then place in the pan. Do enough to line the bottom of the pan.**

**Spread half the cheese mixture over the ladyfingers, then sprinkle 2 ounces of the chocolate over the cheese.**

**Repeat steps 4 and 5.**

**Top off with another layer of lady fingers. Fold wax paper over the top, then cover with plastic wrap.**

**Chill in refrigerator for 6 hours.**

**Combine cream, powdered sugar and vanilla in a bowl and whip until stiff.**

**Invert pan onto serving platter and remove wax paper. Top with the whipped cream, then garnish with cocoa powder and shaved chocolate.**