

Tiramisu

by Becky Chan

Mascarpone Cream

Egg Yolks	5
Sugar	100g
Marsala (available in liquor store)	50g
Mascarpone Cheese	200g
Whipping Cream	400g

Coffee Syrup

Instant Coffee	6 Tbsp
Hot Water	1 cup
Sugar	1/2 cup
Kahlua	2 Tbsp

Lady Fingers

1. Combine all ingredients for the soaking liquid, stir till dissolved. Let cool to room temperature.
2. Whip cream to soft peak. Keep in fridge.
3. Whisk yolks, sugar, and marsala in a big stainless steel bowl. Place the bowl on a pot of boiling water, keep whisking until the mixture is pale and foamy, form a thick line when you lift the whisk. *remember to keep whisking or the egg yolks will curdle. This is called "Sabayon".
4. Turn off the heat of the stove, still placing the bowl on top of the pot, whisk mascarpone cheese into sabayon till it incorporated and smooth.
5. Take the bowl off from the heat. Let the mixture cool down to room temperature.
6. Fold in whipped cream. Now the mascarpone cream is ready.

To assemble

1. You can choose any containers to assemble tiramisu, i.e., glasses, bowls, baking dishes, ramekins.
2. Soak layer fingers in coffee syrup and layer them on the bottom of the dish. Spread a layer of mascarpone cream on top. Repeat this 3 times. Chill in refrigerator until ready for serve.
3. Dust cocoa on top before serve.