

# AWARD WINNING TIRAMISU RECIPE

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## INGREDIENTS

6 extra-large, fresh eggs (preferably from the backyard)	1 package of Ladyfinger cookies (aka: Savoiardi/Pavesina or Margherite in a pinch)
½ cup sugar	½ pint whipping cream
2 tablespoons sugar, dissolved in ½ cup warm water	Cocoa powder for dusting the top
1.5 cups cooled Espresso	
4 tablespoons Marsala wine	
8 oz mascarpone cheese	

## LET'S MAKE IT!

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Separate the eggs into two bowls, being careful that the whites bowl contains no yolk at all (otherwise they will not whip up properly).

Over double boiler on medium heat add 6 egg yolks with ½ cup sugar. It's important that the heat not be too high or the eggs will scramble. & there is no saving it at that point (trust me. been there, done that).

Beat constantly with an electric mixer or whisk until lightened in color. Mixture increases in volume, takes on a glossy appearance and flows in a ribbon from the beaters when ready. Remove from heat and set aside to cool.

Whip 6 egg whites with ½ cup sugar until stiff peaks form. Set aside until ready to use.

Mix the mascarpone cheese into the cooled yolk/sugar mixture, stirring until smooth. Stir in 2 tablespoons of Marsala wine and set aside until ready to use. Whip cream and set aside.

Gently fold egg white/sugar mixture into egg yolk/cheese mixture.

Fold 3/4 of the whipped cream into the egg/cheese mixture, reserving remaining whipped cream for the top. Congratulations- you now have zabaglione (aka: sabayon, zabaione)!

Combine the espresso, 2 tablespoons of marsala wine and sugar water in a shallow dish. Set up a work station, assembly-line style. In a clear trifle bowl or 13x9x2 inch glass dish, cover the bottom with the zabaglione.

Dip the cookies VERY BRIEFLY into the espresso liquid and arrange side-by-side in dish.

Ladle some of the zabaglione into the center of the trifle bowl, add more dipped cookies and repeat, ending with zabaglione on top.

Spread or pipe remaining whipped cream on top with a cake decorating bag and large, star tip. Dust with high-quality cocoa powder.

Cover loosely with plastic wrap and chill until ready to serve. Best made at least one day before serving. If transporting this dish, employ someone to hold it securely around corners. Makes a phenomenal breakfast! (what? It's mostly eggs!)