
TIRAMISU

INGREDIENTS:

- *3 eggs (separated)*
- *5 tablespoons of sugar*
- *6 oz of mascarpone cheese*
- *1 to 2 packages of Lady Fingers*
- *1 cup of marsala wine (sweet)*
- *1 cup of espresso*
- *2 oz of bitter chocolate (grated)*
- *Scant 1/2 cup of cocoa powder*



PLEASE CONSIDER ANY ALLERGIES BEFORE PREPARING THIS RECIPE

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METHOD:

1. *Combine the egg yolks and the sugar in a medium bowl and beat them well.*
2. *In a larger bowl whip the egg whites till stiff white peaks form.*
3. layer the ladyfingers in the pan
4. Pour the mixture
5. Pour in the coffee
6. repeated until there is no mixture left
7. top with whipped cream and the mascarpone