



INGREDIENTS

3 egg yolks

¼ cup of granulated sugar

500 grams of mascarpone cheese

2 TBSP of Grand Marnier

1 TBSP of Sambuca

5 egg whites

¾ cup of water

1 cup + 2 TBSP of granulated sugar

1-2 packages of Savoiardi biscootti

½ cup of espresso coffee

1 cup of grated semi-sweet chocolate



TIRAMISU

By Caterina Romano's kitchen

DIRECTIONS

1. In a stand mixer fitted with a whisk attachment, whisk the egg yolks and sugar together until pale yellow.
2. Whisk in the mascarpone cheese until combined.
3. Add the Grand Marnier and the Sambuca, whisk together, transfer the custard to a glass bowl and set aside.
4. In your stand mixer, whisk the egg whites until stiff peaks form.
5. Bring the water in a pot to boil. Add the sugar until it dissolves and forms into a syrup.
6. Gradually add the hot syrup to the egg whites and continue whisking until the mixture cools.
7. Fold in the egg white mixture into the custard and set aside.
8. Soak the biscootti in the espresso coffee until moist.
9. Line the bottom of the container with the soaked biscootti. Place a layer of the custard and top with the grated chocolate. Repeat the process once more for a total of 4 layers.
10. Finish by sprinkling more grated chocolate over top.
11. Refrigerate for a minimum of 4 hours.

ENJOY THE TIRAMISU