

Recipe Name : Tiramisu "pick-me-up"

Serves :

From : dle

Cook Time :

Ingredients

5 lrg egg yolk
1/3 cup white sugar
2 pkg lady fingers
8oz Heavy cream
2 cup Espresso¹ - chilled
8oz mascarpone cheese
dark choc. grated

optional :

1oz. Kahlua

Direction

- combine egg yolk & sugar, heat over double boiler.
7-10 min

- let cool completely

- Mix in Mascarpone, Whipped cream

layer from bottom to top:

- ~~cheese mix~~

- lady finger

- whipped mix

- lady finger

- whipped mix

Top : chocolate before serving

CHILL AT LEAST 2 HOURS BEST > 12 HRS!

Notes :

¹ Dip the cookies quick, roll in espresso < 3 sec.

² Whip the Heavy cream till stiff peaks.

1. Nespresso Purple pod Arpeggio - notes of cocoa, rich body