



## **Classic Venetian Tiramisu**

### **Serves**

10

### **Ingredients**

2-7oz package ladyfingers or champagne biscuits

1/2 cup brewed espresso coffee, cooled

6 eggs, separated

6 tbs. sugar

2 tbs. brandy

2 pounds Mascarpone cheese, or 1-1/2 pounds cream cheese mixed with 1/2 cup heavy cream and 1/4 cup sour cream

1/4-cup bittersweet cocoa powder (unsweetened or sweetened)

### **Preparation Instructions**

In a bowl, beat eggs yolks and sugar with an electric hand blender until thick, 4 to 5 minutes. Add Mascarpone and blend on low speed until combined. In another bowl, beat egg whites with hand blender until soft peaks form, 2 to 3 minutes. Using a rubber spatula, fold egg whites into the Mascarpone mixture. Spread the ladyfingers on a large baking sheet. Fill a small plant sprayer with the coffee and brandy mixture and spray the ladyfingers until covered but not soggy.

Line the bottom of an 8-cup soufflé dish with half of the ladyfingers. Spread half the Mascarpone mixture on the ladyfingers and sift 2 tbs. of the cocoa over the surface. Repeat layers, ending with the cocoa. Cover with plastic wrap and refrigerate about 2 hours.