

TIRAMISU

The original recipe this is based on consistently netted more filling than I could use. Rather than cutting it down, I upped the amount of ladyfingers, therefore allowing me to make a nice 9X13 presentation, and a couple smaller ones to take to appreciative recipients.

6 large eggs
1 cup granulated sugar
½ cup Kalua Mocha (coffee and chocolate liqueure)
4 ½ cups mascarpone cheese
4-5 cups STRONG brewed dark roast coffee (I use decaf)
3 TBS light brown sugar
1 TBS cocoa powder
4 7ounce packages Savoiardi (Italian ladyfinger cookies)
grated bittersweet chocolate

Brew coffee and mix with brown sugar and cocoa. Allow it to cool.

Whisk eggs and sugar together in a heatproof bowl over a pan of simmering water, but don't allow the water to touch the bottom of the pan. Using a hand-held mixer, beat until the mixture starts to increase in volume, and add the liqueure about a tablespoon at a time. Keep mixing until all liqueure is incorporated and the mixture registers 160 degrees on an instant read thermometer. Remove bowl from pan of water and continue mixing until the mixture is cool.

Add mascarpone and beat until well blended (make sure you leave the mascarpone in the refrigerator until you're ready to use or it may break). Also, not overbeat or mascarpone may break. If mixture feels cold, continue. Otherwise, cover and refrigerate until well chilled.

One at a time, quickly dip biscuits into coffee mixture then put them in the bottom of a 9X13 glass baking dish to completely cover bottom. Cut biscuits if necessary to fit.

Spread enough of the filling to cover completely, but thin enough so that you can see the outlines of the biscuits. Continue dipping and layering,

making two more layers of biscuits and mascarpone, ending with a cheese layer.

Cover tightly with plastic wrap and refrigerate for at least 8 hours.

When ready to serve, sprinkle grated chocolate over the top. Cut into squares and serve cold.