

Classic Tiramisu'

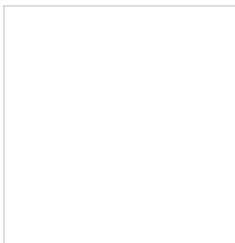


INGREDIENTS

(6 portions)

3 fresh eggs, possibly organic free range
3 tbsp sugar
250gr Mascarpone
400gr Savoiardi (ladyfingers)
4 cups of espresso Coffee or Coffee Liqueur
Cocoa powder
Marsala
[Coffee Liqueur, Morelli](#)

Wine pairing suggestions



[Coffee Liqueur, Morelli](#)

Description

Tiramisu is a classic and widely loved Italian dessert made with Savoiardi biscuits (ladyfingers) soaked in rich coffee and layered with a smooth, creamy mixture of eggs and mascarpone cheese. Known for its indulgent flavor and velvety texture, tiramisu has inspired many delicious variations worldwide. The exact origins of tiramisu remain a subject of debate, with both the Veneto and Friuli Venezia Giulia regions in Italy claiming to be the birthplace of this iconic dessert. Enjoy it with a glass of our Coffee liqueur

Preparation

Separate the eggs by placing the whites in one bowl and the yolks in another.

Whip the egg whites until they form stiff peaks (firm snow) and set aside.

Mix the egg yolks with 3 tablespoons of sugar using a hand mixer for a few minutes until pale and creamy.

Add mascarpone cheese to the yolk mixture and continue mixing until smooth and creamy.

Prepare the coffee soak:

Brew 4 shots of espresso and dilute them with warm water—ensure the water is neither too hot nor too cold. Too hot will oversaturate the Savoiardi biscuits (ladyfingers), while too cold won't soak them enough. For added flavor, you can add a splash of Sambuca or Marsala for a tiramisu with a kick. Sugar is optional, but we recommend skipping it to keep the authentic flavor.

Combine the mixtures:

Gently fold the whipped egg whites into the mascarpone and yolk mixture, stirring carefully from the

bottom up. Always add the whites to the cream mixtureâ€”not the other way aroundâ€”to maintain a light, airy texture and prevent the cream from becoming too runny.

Assemble the tiramisu:

Use a deep dish or individual glasses for serving. Start by spreading a thin layer of the mascarpone cream at the bottom. Quickly dip each Savoiardi biscuit into the coffee mixture for just a few seconds on both sidesâ€”do not soak to avoid sogginess. Arrange the soaked biscuits in the container, then add another thin layer of cream. Add a second layer of dipped Savoiardi biscuits, followed by the remaining mascarpone cream on top.

Refrigerate the tiramisu for at least 3 hours to allow it to set and the flavors to meld.

Just before serving, dust the top generously with cocoa powder.

Tips for the Perfect Tiramisu

Use fresh eggs and high-quality mascarpone for the best results.

Avoid over-soaking the biscuits to maintain texture.

For a non-alcoholic version, simply omit the Sambuca or Marsala.

Click here for the Tiramisu al [limoncello](#).