

## TIRAMISU CUPS

(YIELD: 8 SERVINGS)



### INGREDIENTS

1. ½ cup water
2. ½ cup sugar
3. 1 cup espresso coffee
4. 1½ cups heavy cream
5. ¼ cup powdered sugar
6. 2 teaspoons vanilla extract
7. 1 lb. mascarpone cheese, whipped to soften
8. 1 cup zabaglione, recipe follows
9. ½ lb. Italian ladyfingers
10. Cocoa powder for dusting

### DIRECTIONS

1. Combine water and sugar in a saucepan and bring to a simmer, stirring occasionally to dissolve sugar. Remove from heat, cool and add coffee.
2. For the filling, whip heavy cream with powder sugar and vanilla until soft peaks form.
3. Fold zabaglione into softened mascarpone then fold in the whipped cream.
4. To assemble, place a layer of the ladyfingers in the bottom of a shallow baking dish.
5. Sprinkle with half of the coffee syrup. Alternative, dip the lady finger into the coffee syrup.
6. Spread half of the mascarpone filling in an even layer on top of the ladyfingers.
7. Repeat with remaining ladyfingers, syrup and filling. The filling should be the last layer on top of the dish. Using a spatula spread the top layer evenly to form a smooth surface.
8. Cover with plastic wrap and refrigerate for up to 24 hours before serving.
9. Before serving, place cocoa powder in a fine strainer and shake a light coating on surface.

## ZABAGLIONE

(YIELD: 8 SERVINGS)



### INGREDIENTS

1. 3 egg yolks
2.  $\frac{1}{8}$  cup granulated sugar
3.  $\frac{1}{4}$  cup Marsala wine

### PREPARATION

1. In a large bowl, beat egg yolks and sugar together until the mixture is pale yellow.
2. Place bowl over a baine marie and whisk while gradually adding Marsala.
3. Scrape bottom and sides of bowl occasionally and cook for 10 minutes or until soft mounds form. Continuously whisk mixture while cooking.
4. Refrigerate for 30 minutes then fold in with softened mascarpone.