

TIRAMISU BARBEAU

Contributed by Noreen

Dangerously delicious!

ZABAGLIONE

3 lg. egg yolks

3 tbsp. (45ml) white sugar

1/3 cup (80ml) Marsala

1 egg white, beaten thick

1/4 cup (60ml) strong espresso coffee

8oz. (250gr) mascarpone cheese, room temp.

1 pint (500ml) whipping cream, whipped

4 doz small lady fingers (approx)

1 cup (250ml) Marsala

4 oz (120g) semi-sweet chocolate, grated

CUSTARD: In a large shallow steel mixing bowl beat the egg yolks and sugar until lemon colored. Add 1/3 cup Marsala and whisk thoroughly. Place the bowl in a large saucepan of simmering water- the water should just touch the bowl- and beat rapidly with a wire whisk for a few minutes. The custard should soon thicken. Set bowl aside to cool. Fold in the stiffly beaten egg white.

In a separate bowl, whip the coffee into the mascarpone cheese and gradually fold in the whipped cream. Set aside.

TO ASSEMBLE: Dip the ladyfingers very quickly into the remaining 1 cup of Marsala. Don't let them soak up too much. Put a single layer of moistened ladyfingers on the bottom of a lasagne sized pan and spread over about half of the Zabaglione. Cover with half the mascarpone cheese/cream mixture; repeat layers, ending with cheese mixture. Sprinkle with an even layer of grated chocolate and refrigerate for several hours or overnight. Cut into small squares to serve. This goes very well with fresh berries.

Was it...



Something in the Tiramisu??!