



Desserts

Tiramisu

5 Davidson's Safest Choice™ Pasteurized Shell Eggs separated*
1 cup of sugar
3 Tbsp. brandy
1 pound mascarpone
2 Tbsp. coffee liqueur
1 cup espresso, chilled
1 Tbsp. cocoa powder
14 ounces ladyfingers

1. Using an electric mixer, beat the yolks, sugar and 1 Tbsp. of the brandy until sugar dissolves. Beat in the mascarpone, and set aside the mixture in the refrigerator.

2. Beat the egg whites until they form soft peaks. Gently fold the whites into the mascarpone mixture.

3. Add the coffee liqueur and the remaining 2 Tbsp. of brandy to the espresso.

4. Spread one-third of the mascarpone mixture in the bottom of a 9"X13" glass baking dish and dust lightly with cocoa powder. Next, generously brush the ladyfingers with espresso and lay enough of them side by side to cover the mascarpone and cocoa. Repeat with a second layer of one-third of the mascarpone, a dusting of cocoa and more ladyfingers. Top with the remaining one-third pound of mascarpone and dust with the remaining cocoa. Cover dish with plastic wrap. Refrigerate for a minimum of 12 hours.

Yield: 16 servings

