



*If using a shallow platter, make only two layers. Finish with cream mixture, then garnish!*

## Tiramisu

6 egg yolks  
1/4 cup sweet marsala wine  
2 cups warm espresso  
2-7 ounce packages saviorardi (lady fingers)  
chocolate curls, toasted almonds...whatever you like to garnish the top!

1 cup granulated sugar  
1 1/2 pounds mascarpone cheese  
1 cup Kahlua liquor

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The tiramisu can be made in any size tray you would like, it does not have to be oven proof, but select one that will look nice when serving. This recipe will fill a 9" x 13" pyrex, but even oval platters will do. Plan more for the look than the size.

In electric mixer whip egg yolks and sugar together until mixture is smooth. Cut mascarpone into smaller pieces and add to egg and sugar mixture, whipping until thick and smooth. **DO NOT OVERWHIP!** Finally add the marsala and whip slowly until blended.

In another bowl, mix espresso and coffee liquor. Dip the lady fingers into the mixture quickly and lay onto serving tray in a single layer. Spoon out one third of the cream mixture and spread out covering the cookies. Repeat with another layer of cookies, then another third of the cream. Repeat with another layer of cookies, then the rest of the cream. Garnish with cream, nuts, or chocolate if desired. Refrigerate for at least 2 hours before serving.