

Tiramisu

Classic Italian Tiramisu with mascarpone, espresso and brandy. No-bake dessert recipe with step-by-step instructions and expert tips.

45 min

HAZIRLIK

45 min

TOPLAM

4

PORSIYON

Easy

ZORLUK

Tiramisu

Malzemeler

- 0.75 cup coffee
- 0.25 cup granulated sugar
- 2 egg yolk
- 1 tsp brown sugar
- 2 tsp brandy
- 200 mascarpone cheese
- 100 ricotta cheese
- 100 bitter chocolate
- 1 tsp cocoa powder
- 1 pack cat tongue biscuits

Yapılışı

- 1 Make the coffee mixture**

Brew 0.75 cup strong espresso coffee and stir in 2 teaspoons sugar until dissolved. Cool to room temperature, then refrigerate until completely chilled, about 1 hour.
- 2 Prepare the egg mixture**

Whisk 2 egg yolks in a large bowl until pale and creamy, about 2-3 minutes. Gradually add 0.25 cup sugar while whisking until the mixture is thick and pale yellow.
- 3 Add 1 teaspoon vanilla extract to the egg mixture and whisk until combined.**
- 4 Prepare the cheese mixture**

Mash 200g mascarpone cheese in a separate bowl with a rubber spatula until smooth and lump-free. Whisk 100g ricotta cheese in another bowl until light and fluffy.
- 5 Fold the whipped ricotta into the egg yolk mixture until well combined. Then gently fold this mixture into the mascarpone until smooth, being careful not to overmix.**
- 6 Assemble first layer**

Working quickly, dip each ladyfinger from 1 pack into the chilled coffee mixture for 1-2 seconds per side until soaked but not falling apart. Arrange in a single layer in an 8x8 inch dish.

- 7 Spread half of the mascarpone mixture evenly over the ladyfingers using an offset spatula or spoon.
- 8 **Create second layer**
Repeat the dipping process with remaining ladyfingers and arrange over the cream layer. Spread the remaining mascarpone mixture evenly on top.
- 9 Grate 100g dark chocolate over the surface using a fine grater, then dust with 1 teaspoon cocoa powder using a fine-mesh sieve.
- 10 **Chill and serve**
Cover tightly with plastic wrap and refrigerate for at least 4 hours or overnight until set. Cut into squares and serve chilled.

?puçlar?

Use room temperature mascarpone and eggs for easier mixing and smoother texture.

Cool your espresso completely before dipping ladyfingers to prevent melting the cream layers.

Dip ladyfingers quickly on both sides - they should be moist but not soggy.

Mix the mascarpone gently to avoid breaking down its creamy texture.

Chill for at least 4 hours, but overnight is even better for optimal flavor development.

Add cocoa powder just before serving to maintain its rich color and prevent moisture absorption.

Cover with plastic wrap while chilling to prevent the dessert from absorbing refrigerator odors.

For cleaner slices, use a sharp knife dipped in warm water and wiped clean between cuts.