

Tiramisu

Ingredients: (you will need a 12 x 9 pan)
1 lb package of crispy (not soft) lady fingers
1 lb of Mascarpone cheese
3 egg yolks
1/2 cup granulated sugar
6 cups of espresso coffee
1/4 cup of Kailua liquor (optional)
sprinkling of unsweetened cocoa

In a medium bowl, mix the Mascarpone cheese, sugar and egg yolks until well mixed (with a spatula not a mixer). In another bowl, combine the hot espresso coffee with the liquor (if you choose).

Roll each ladyfinger in the espresso bowl and layer the bottom of the pan. Once the entire bottom of the pan is covered, carefully spread half of the Mascarpone cheese mixture over it. And repeat for the top layer. For the top, just a little sprinkle of unsweetened cocoa adds a nice touch.
Enjoy!

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