



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Tiramisu –**

**6 extra-large egg yolks, at room temperature**  
**¼ cup sugar**  
**½ cup good dark rum, divided**  
**1 ½ cups brewed espresso or very strong coffee, divided**  
**16 -18 oz. mascarpone cheese**  
**30 Italian ladyfingers, or savoiardi (the hard ladyfingers)**  
**Bittersweet chocolate, shaved or grated**  
**Confectioner's sugar (optional)**

- 1. Whisk the egg yolks and sugar in the bowl of an electric mixer fitted with the whisk attachment on high speed for about 5 minutes, or until very thick and light yellow. Lower the speed to medium and add ¼ cup of rum, ¼ cup of espresso, and the mascarpone. Whisk until smooth.**
- 2. Combine the remaining ¼ cup rum, 1 ¼ cups espresso in a shallow bowl. Dip 1 side of each ladyfinger in the espresso/rum mixture and line the bottom of a 9 by 12 by 2-inch dish. Pour half the espresso cream mixture evenly on top. Dip 1 side of the remaining ladyfingers in the espresso/rum mixture and place them in a second layer in the dish. Pour the rest of the espresso cream over the top. Smooth the top and cover with plastic wrap. Refrigerate overnight.**
- 3. Before serving, sprinkle the top with shaved chocolate and dust lightly with confectioner's sugar, if desired.**

***Credit: Ina Garten, The Barefoot Contessa***