

Seamus' Tiramisù



Ingredients:

- 500 g (1lb) Mascarpone cheese
- 5 egg yolks
- 7 egg whites
- ½ cup of Italian espresso coffee
- ½ cup of Vinsanto or Bristol cream cherry
- 5 table spoons of sugar
- 3 individual packet of Pavesini biscuits or
- 10 lady fingers biscuits cut in half
- Dark chocolate, grated (70% cocoa)

Preparation:

Separate eggs and place 5 yolks in a mixing bowl. Add sugar to the yolks and beat until they become creamy and pale in color. Gently fold in the mascarpone cheese and set aside. In another bowl whip 7 egg whites to stiff peaks. Gently fold the whites into the mascarpone mixture and set aside. Mix the Italian espresso coffee and Vinsanto together. Dip the Pavesini biscuits a few at a time into the coffee mixture and then place immediately into your serving dish, covering well the bottom of the dish. Spread the mascarpone mixture on the top of the lady fingers (the layer should be about $\frac{3}{4}$ inch high). Then create another layer of dipped Pavesini, and end with a second layer of mascarpone mixture. Place in the refrigerator until served. Sprinkle with grated dark chocolate just before serving.

Makes 4 to 6 servings

