

THE OTHER SIDE OF THE SPATULA

Living a Tasty Life with Donna DelCora

Tiramisu with Amaretto and Toasted Almonds

Ingredients:

- 6 egg yolks
- 1 cup sugar
- 1 ¼ cup mascarpone cheese
- 1 ¾ cup heavy whipping cream
- 2 – 7oz packages Italian Lady Fingers
- 1 cup cold espresso
- ½ cup of Amaretto (you can use coffee-flavored liquor)
- Good quality cocoa for dusting
- ½ cup sliced and toasted almonds

Directions:

1. Combine egg yolks and sugar in the top of a double boiler, over boiling water. Reduce the heat to low and continuously whisk for 10 minutes. Remove from the heat and whip the yolk mixture with an electric mixer until thick and lemon-colored.
2. Add the Mascarpone to the yolks and beat until well-combined.
3. In a separate cold bowl, whip the heavy cream until stiff peaks form. Gently fold the whipped cream into the mascarpone mixture. Set aside.
4. Mix the cold espresso with the Amaretto. Dip the ladyfingers into the mixture to get them wet. Do not soak them!
5. Arrange the ladyfingers in the bottom of a 9 -inch square dish or something around that size.
6. Spoon half the mascarpone cream over the ladyfingers.
7. Repeat the process with another layer of ladyfingers and cream.
8. Refrigerate overnight
9. Before serving, dust with cocoa powder and toasted almonds. (I use a small sieve for dusting on the cocoa powder. Fill the sieve over a dish before attempting to sprinkle the cocoa on top).

There are many ways to prepare this dessert. I generally layer it in a pan, and when chilled, cut it into squares. I sometimes create the layers in individual dessert cups and use different flavor liquors that I feel will blend nicely with the espresso flavor.

You can double this recipe when you need a crowd-pleaser. I have also made this recipe using hazelnut liquor and toasted hazelnuts for topping over the cocoa. Traditional? Coffee liquor and no nuts!

