

## Tiramisu

**3** large egg yolks  
**1/3 cup** granulated sugar  
**1/4 cup** whole or 2% milk  
**1 lb** mascarpone cheese

**1/3 cup plus 2 Tbs** Marsala wine  
**1 tsp** vanilla extract  
**48** lady finger halves

**3/4 cup** cold strong coffee or espresso  
**1/2 cup** coarsely grated bittersweet chocolate

**1/2 cup** toasted sliced almonds  
**2 Tbs** unsweetened cocoa powder

*This classic no-bake dessert is frequently ordered when dining out, but can be easily prepared at home for a special dinner party.*



In the top of a double boiler, combine the egg yolks and sugar. Beat with a wire whisk until thickened and pale yellow in color. Add the milk and stir to combine. Cook, stirring constantly, until the mixture is thick enough to coat a spoon. Do not allow mixture to boil.

Remove mixture to a bowl to cool. When cool, whisk in mascarpone,  $\frac{1}{3}$  cup wine and vanilla; beat until smooth.

Place 16 lady fingers in the bottom of a 2-quart rectangular glass baking dish, covering the entire surface. Combine the remaining 2 tablespoons wine and cold coffee. With a spoon, sprinkle  $\frac{1}{4}$  cup coffee mixture over lady fingers. Spread one cup of the cooled cheese mixture over the lady fingers. Sprinkle with 2 tablespoons grated chocolate and 2 tablespoons almonds.

Repeat with two more layers. Sprinkle remaining chocolate and cocoa over top and scatter with remaining almonds.

Cover and chill for at least 4 hours or overnight.

*Makes 8 servings.*

