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HOW TO MAKE ITALIAN TIRAMISÙ

Eggs

Mascarpone

Sugar

Ladyfingers

Espresso Powder

Rum

Water

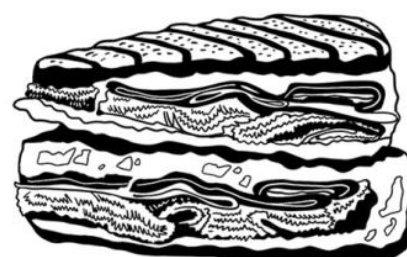
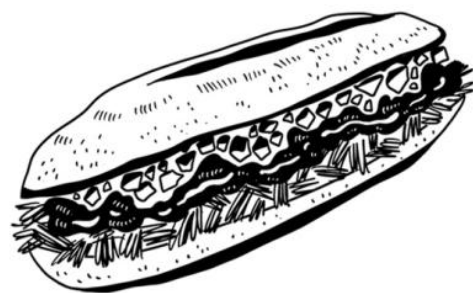
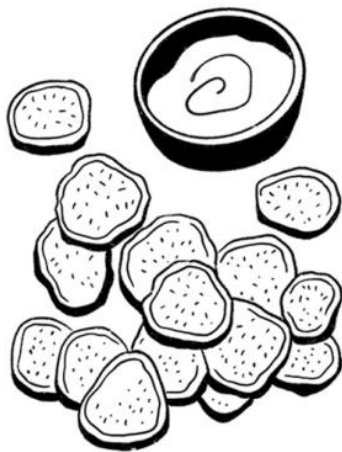
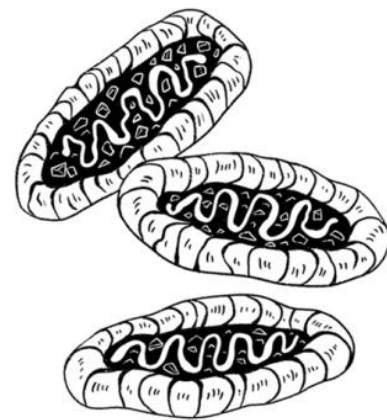
Cocoa Powder

- 1 Whisk 3 egg whites
- 2 Whisk egg yolks and sugar until thick and pale yellow
- 3 Add the mascarpone and whisk 1 to 2 minutes
- 4 Gently and slowly fold egg whites into the mascarpone mixture.
- 5 Add Espresso Powder and water and stir to combine. Then add the rum to the coffee mixture.
- 6 Quickly dip each ladyfinger into the coffee, wetting both sides of cookie.
- 7 Arrange ladyfingers along the base of a shallow 8"x8" baking dish
- 8 Spread 1/3 of mascarpone mixture evenly on top, sprinkle with 1/3 of cocoa powder
- 9 Repeat the process of dipping the ladyfingers, arranging them in the casserole, and spreading mascarpone and cocoa powder on top two more times.
- 10 Wrap tiramisù with plastic wrap and chill in the refrigerator at least six hours before serving. Finish with a layer of whipped cream.

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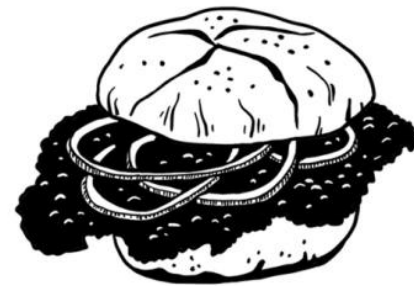
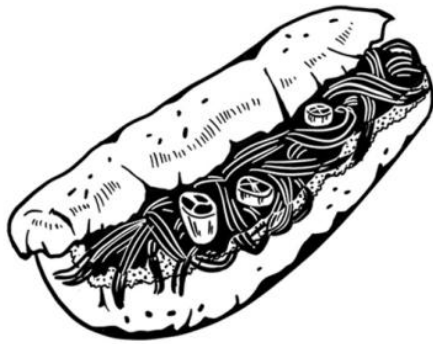
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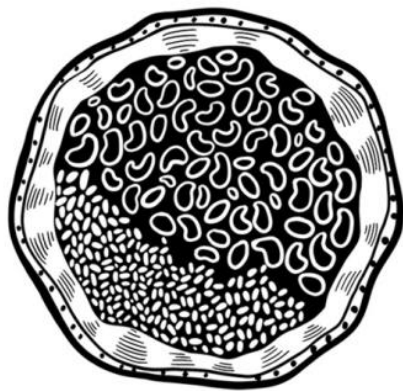
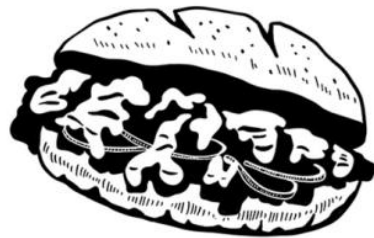


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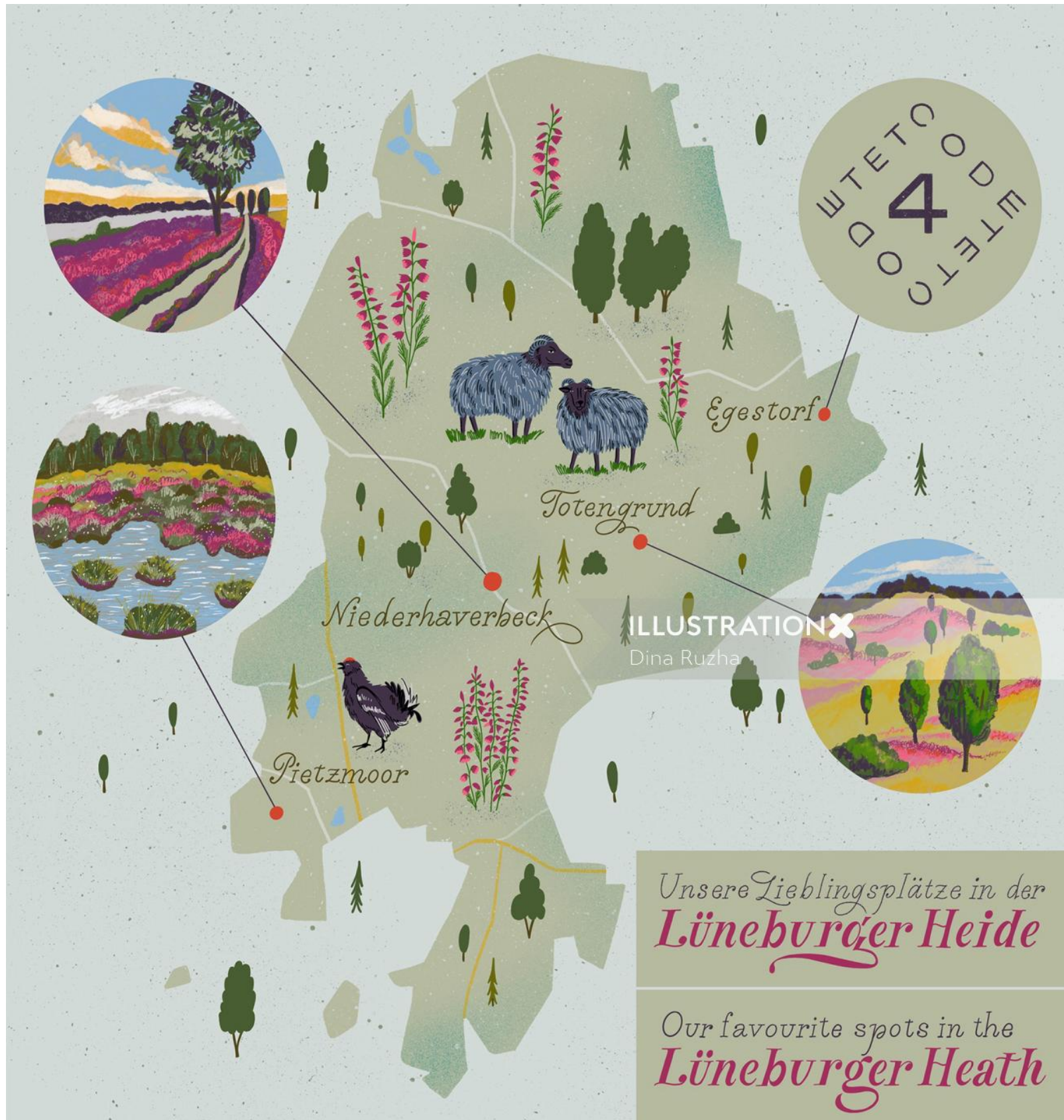
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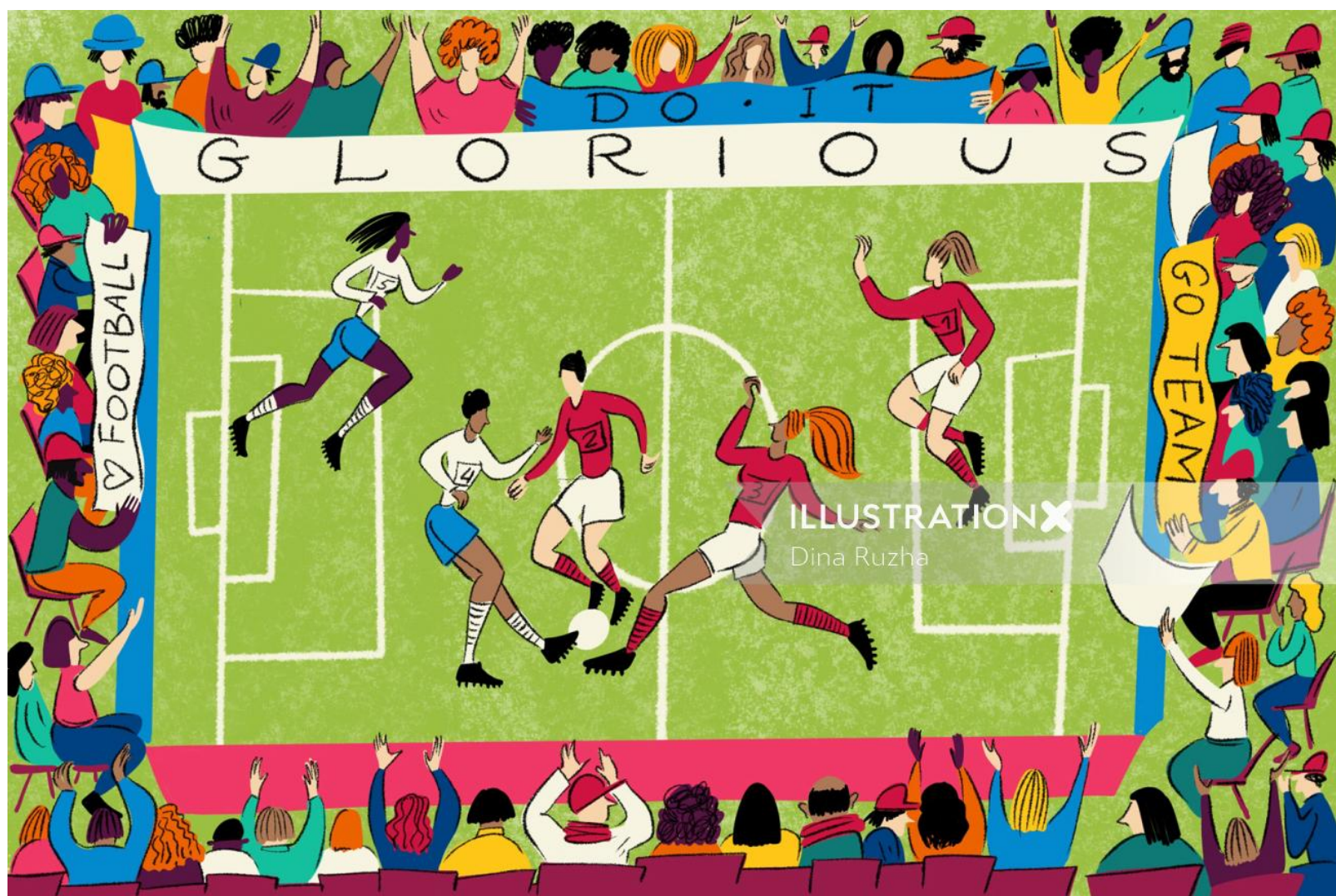
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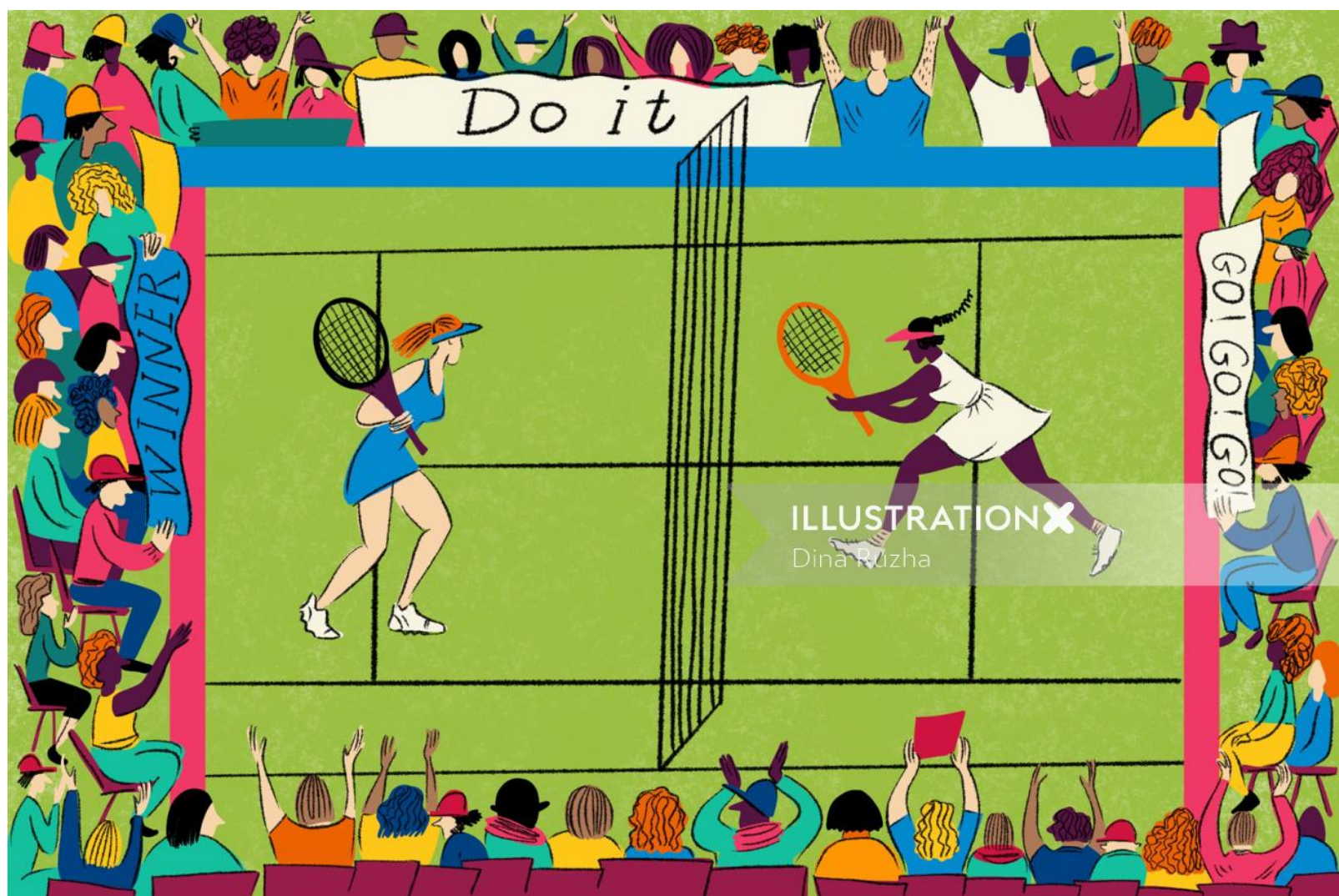
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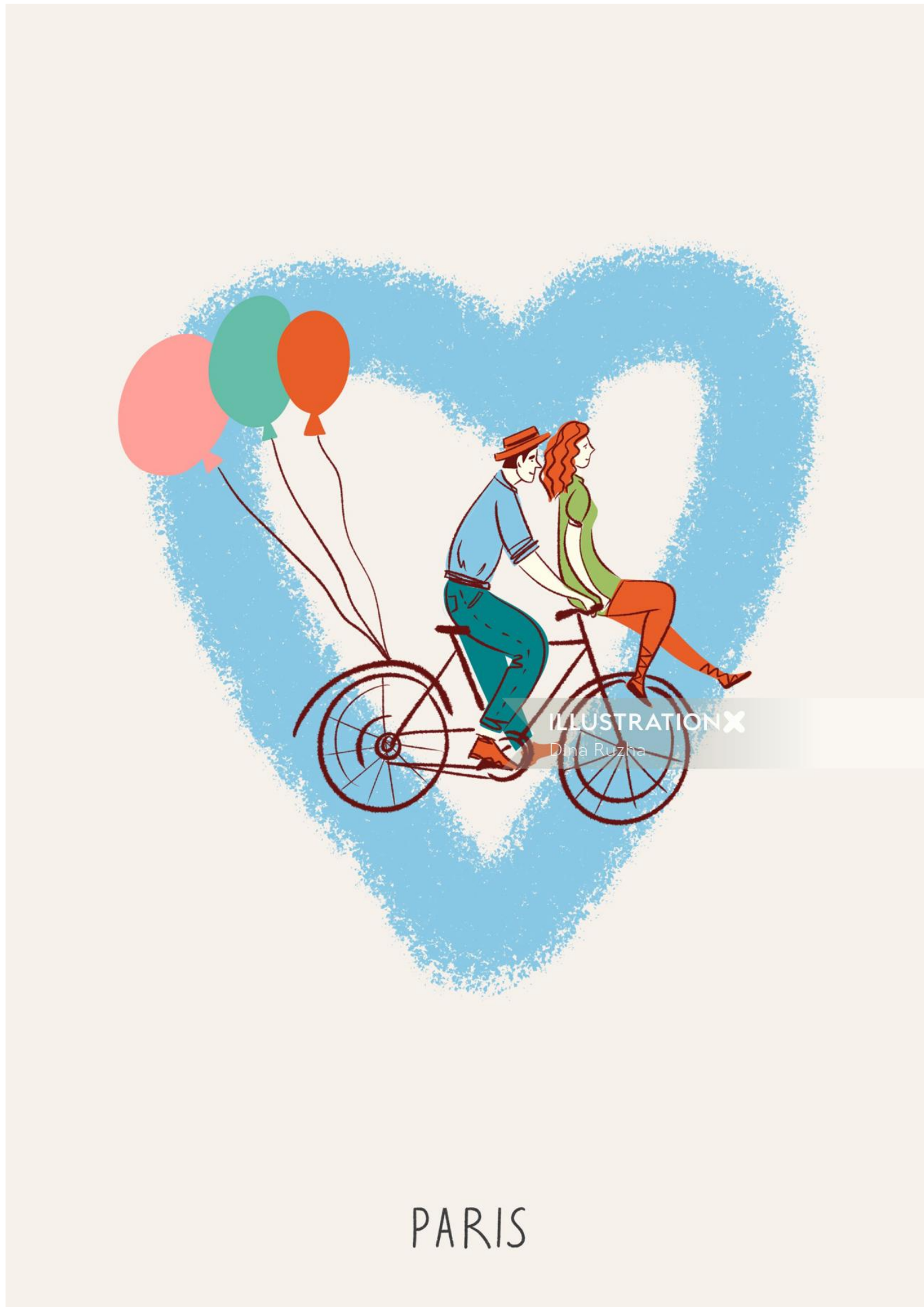
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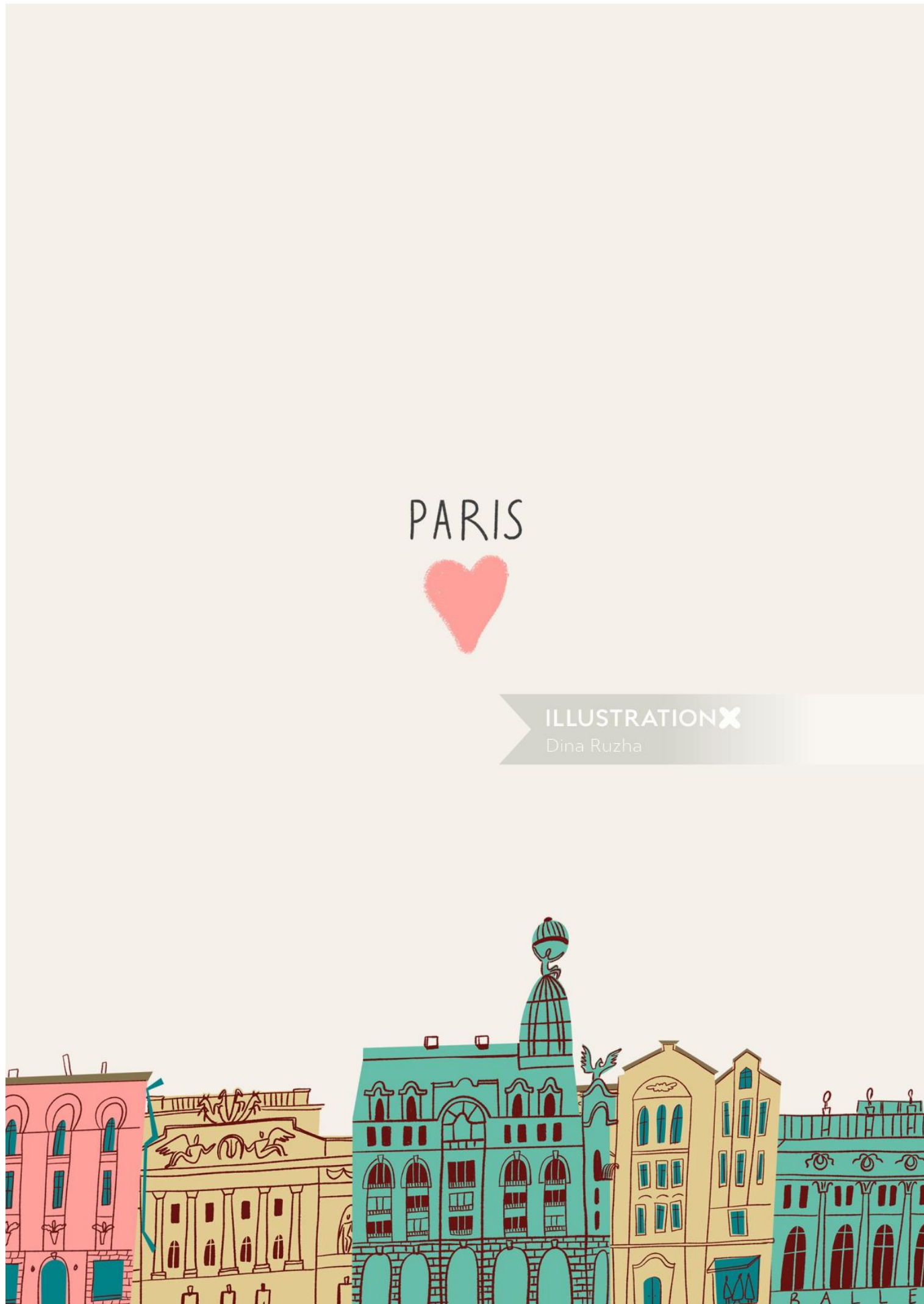
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