

Hastings, Sandra

From: Purcell, Caitlin
Sent: Thursday, March 15, 2018 8:16 AM
To: Hastings, Sandra
Subject: Tiramisu Recipe!

Hi Sandra!

I'm so sorry I'm late in getting this to you! Here is that lovely recipe for Tiramisu that my Italian grandma "nonna", Matilde.

Items Need:

Pan
Mixer
2 bowls
Sifter

Food Needed:

2 eggs
Lady Fingers
Mascarpone (250 grams)
Cocoa Powder
Sugar
Coffee
Rum

Instructions:

1. Separate egg whites and yellows into two separate bowls
2. Mix the egg whites with mixer until they are fluffy, like snow
3. Mix 5 tablespoons of sugar in with egg yellows
4. Soak lady fingers in cold coffee (quickly, not for long at all! Just a second or two on each side of the lady finger)
5. Put mascarpone cheese in the egg yellow and sugar bowl. Mix
6. Add a little bit of rum with mascarpone/egg yellow/sugar (optional)
7. Add egg whites (like snow) a little at a time to the egg yellow bowl, but keep mixing.
8. Coat the bottom of the pan with this mixture
9. Lay lady fingers in the middle of the pan
10. Pour mixture over the lady fingers.
11. Add another layer of lady fingers and mixture
12. Sift cocoa powder to cover the entire tiramisu
13. Wrap in plastic wrap and put in the fridge to set for one full day before eating.
14. Eat the next day!

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