

# Fool Proof Tiramisu

I have unsuccessfully tried to make tiramisu several times with no success. I could never get it to set properly and it would fall apart when I tried to cut it. I decided to create this fool proof version of tiramisu by crossing key elements from a traditional tiramisu and incorporating the custard from a bread pudding. This dessert has sweet ladyfinger biscuits, custard, and mascarpone cheese dusted with chocolate - pure heaven on a dish. The result is one of the best desserts that I have ever made. This dessert is ideal for individuals that do not like overly sweet desserts like layer cake. It just melts in your mouth and makes you say ahhh!

Makes 16 Servings

40 Italian Ladyfinger Biscuits \*

## Custard

3 Large Whole Eggs

8 Large Egg Yolks

5 C Half & Half

1 TBS Espresso Powder \*

1 ½ C Table Sugar

1 1/2 tsp Vanilla Extract

## Topping

8 oz Mascarpone Cheese \*

1 C Sour Cream

1 1/3 C Confectionary Sugar

1 1/2 tsp Vanilla Extract

Cocoa Powder (for dusting)

10"x12" Baking Pan

Preheat oven to 350°F. Lay out 2 layers of Italian ladyfinger biscuits in the baking pan.

In a large bowl make the custard by whisking 3 whole eggs and the 8 egg yolks until thoroughly mixed. Add 5 cups half & half, 1 tablespoon espresso powder, 1 ½ cups table sugar and 1 ½ tsp vanilla extract and whisk until the espresso powder dissolves. Pour over the lady fingers, pressing the ladyfingers down so that they are coated with the custard.

Place the baking pan into a larger roasting pan and add 1 inch of boiling hot water to the roasting pan. This will create a moist environment so that the lady fingers stay moist. Tightly



cover the larger pan with aluminum foil, making sure the foil does not touch the tiramisu. Poke two holes in the foil to allow steam to escape. Bake for 45 minutes. Remove the foil and bake for an additional 45 minutes. Place on a cooking rack and allow to cool completely.

In the bowl of a food processor mix the topping by adding 8 ounces mascarpone cheese, 1 cup sour cream, 1 ½ tsp vanilla extract and 1 1/3 cup confectionary sugar. Process until light and fluffy.

After the ladyfingers have completely cooled to room temperature spread the mascarpone mixture thinly over the top of the baked ladyfingers. Dust the top with cocoa powder. Refrigerate at least 1 hour prior to serving. You can prepare this dessert up to 24 hours in advance.

**\* PRONTO SUBSTITUTE**

**Italian Ladyfinger Biscuits “Savoardi”** – Italian ladyfinger biscuits (see photo) have nothing in common with the soft American variety except shape. They are crisp cookie like biscuits that will absorb the custard just like in a bread pudding. They are great for dipping into espresso. If you can’t find the real thing do not try this dessert. Do NOT substitute the soft lady fingers found in grocery stores. You will probably have to go to an Italian specialty store to purchase them.

**Espresso Powder** – You can substitute any instant or freeze dried coffee.

**Mascarpone Cheese** – You can substitute cream cheese, however make sure it is at room temperature and reduce the confectionary sugar to 1 cup.

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