

Classic Tiramisù

This classic tiramisù recipe was kindly given to me by Marilena, a Tuscan friend who taught me a lot about traditional Italian cooking, combining age-old recipes with the freshest seasonal ingredients, adapting recipes as you go, and never forgetting that one key ingredient: tanto amore! With just 6 ingredients, you can't get more classic than this for tiramisù. The key is to use good quality ingredients and take your time getting as much air into the eggs as possible.

Method

Separate the eggs (for the egg whites, rinse the bowl with boiling water to remove any residual grease, and dry well). Add the sugar to the egg yolks and beat well for 5 to 10 minutes until they are pale, thick and fluffy. Then add the mascarpone and mix well.

Rinse your whisk with very hot water and then use it to beat the egg whites until you have firm peaks. Gently fold them into the egg yolk and mascarpone mixture.

Briefly dunk the savoiardi biscuits in the coffee and place them in a single layer in your dish (about 30x20 cm). Cover with half of the mascarpone mixture.

Add another layer of savoiardi biscuits, dunking each one in the coffee first. Cover with the rest of the mascarpone mixture.

Cover and leave to chill in the fridge for at least 3 hours. Dust with cocoa powder before serving.

Shopping list

500g mascarpone

4 medium eggs

Coffee, about 200ml, sweetened
with a teaspoon of sugar

6 tablespoons sugar

Savoiardi biscuits, about 300g

Cocoa powder



Contributed by
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Translator of Italian to English

One in a series of recipes contributed by our volunteers

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