



## Donna & Mario Tantillo's Daughter-in-Law, Jen's Tiramisu

Though Jen is not Italian by birth (she's married to Donna and Mario's son, Marc), she has perfected her own Tiramisu recipe.

### **Ingredients:**

- 5 egg yolks
- 10 tablespoons of granulated sugar
- 1 pound of mascarpone cheese
- $\frac{1}{3}$  cup Marsala wine (more if you're thirsty!)
- 2 cups of heavy cream
- 2-3 cups of strong, cold espresso coffee (make 5 cups if you like coffee so you can drink some, too)
- 32 Savoiardi cookies (Lady Fingers). If you can find the Italian ones, they work better as they are drier and soak up more of the flavor)
- Cocoa powder

Cream egg yolks and sugar in a double boiler. You can also use a bowl over a regular pot of boiling water. Add the Marsala and continue to whisk until the mixture is thick. Wait until you see a couple of bubbles to make sure the eggs are cooked. Remove from the heat and add the mascarpone. In another bowl, whisk the cream until stiff and fold into the mascarpone mixture until well blended and smooth. Set aside.

Pour the cold espresso or coffee into a bowl. Dip half the lady fingers very quickly into the coffee and line the bottom of a 9x13 pan with them. The pan will need to be at least 2 inches deep or more if using a slightly smaller pan. Carefully spread  $\frac{1}{2}$  of the mascarpone mixture on top of the lady fingers. Dip the other lady fingers very quickly into the coffee and layer them on top of the mascarpone mixture. Carefully spread the remaining mascarpone over the top and dust with the cocoa powder.

Chill until ready to eat.