



## **TIRAMISU**

**Adapted by Adam Kaplan**

This recipe makes roughly one 11" x 13" pan, about 12 servings

2 pounds Mascarpone (preferably imported)  
4 egg yolks  
1½ cups of Sugar  
2½ oz Pyrat Rum or other aged rum  
1 oz Tia Maria or Kahlua  
¼ teaspoon of salt  
2 to 3 tablespoons of Cocoa Powder

12 oz espresso  
1 oz of heavy cream  
3 packages of Lady Fingers (7oz Packages)

In a large bowl, using a whisk (not electric) mix together mascarpone, egg yolks, sugar and salt. Once they are mixed together add in Rum and Tia Maria, mix thoroughly.

In a rectangular pan, line lady fingers in uniform rows. In squeeze bottle mix together cream and espresso. Evenly wet the lady fingers with espresso mixture until they are visibly moist. Pour over ½ of the mascarpone mixture. Repeat this process on top of the first layer. Once finished, in a mesh strainer dust the top with the cocoa powder. Let sit overnight before serving.