

TIRAMISU

(slightly modified from David Lebovitz)

makes 4 servings

1/2 cup (125 ml) espresso, at room temperature

2 tablespoons dark rum

2 large eggs, separated, at room temperature

pinch of salt

7 tablespoons (90g) sugar, divided

1 cup (250g) mascarpone

twelve 3½-inch ladyfingers (70g)

optional: 1 ounce (30g) bittersweet chocolate

unsweetened cocoa powder, for serving

Mix together the espresso and rum. The mixture should taste strongly of alcohol. If not, add more until it does.

In the bowl of an electric mixer beat the egg whites with a pinch of salt until they begin to get stiff. Beat in half of the sugar until stiff. Scrape the egg whites into a small bowl and reserve.

Beat the egg yolks with the remaining sugar until stiff and light-colored, about three minutes. Beat in the mascarpone (still cold from the fridge) until lump-free. Fold in half of the reserved beaten egg whites, then the remaining half, just until fully incorporated.

Submerge each ladyfinger in the espresso mixture for 3 seconds on each side, until soaked but not overly so. Layer them on the bottom of individual serving bowls. Top with mascarpone cream, grate semisweet chocolate on top. Add another layer of lady fingers, top with more cream. Cover and refrigerate for a few hours, preferably overnight.

Right before serving, shower with cocoa powder and shave some bittersweet chocolate on top.