

# Fluffy Tiramisu

## Ingredients

1 cup whipping cream

4 eggs yolks

4 tablespoons granulated sugar

16 ounces Mascarpone cheese

1 package Italian style ladyfingers - Forno Bonomi if possible (not spongy if possible)

Espresso - unsweetened and cool

Bitter cocoa, to taste

## Method

With a whisk attachment on a stand mixer, place the cream and whip until soft peaks form. Gently scrape into large mixing bowl. Clean the bowl for the next step.

Continue with the whisk attachment and place the Mascarpone and whip until it is the texture of whipped cream cheese. Remove and place in the bowl with the whipped cream.

Clean out the mixing bowl and whisk. Add the egg yolks and sugar and mix on high until a soft, light yellow cream is obtained. Remove from the mixer.

Gently fold the Mascarpone cheese into the whipped cream taking care not to dissolve the texture. Then add the whipped egg, folding gently. Once combined set aside.

Take the biscuits and dip them into the coffee for a second. Not too long, otherwise the biscuits will be too soggy. In a baking dish with high edges, prepare a layer of these biscuits soaked in coffee, then a layer of Mascarpone cream, a sprinkling of bitter cocoa and so on. You can do 2-3 layers.

If you prefer single portions, it is very nice to prepare small tiramisu in small ceramic containers such as tea cups.