

Tiramisù Classico

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The perfect balance of coffee and sweetness, tiramisù appropriately translates to “pick-me-up.” The decadent Italian dessert is traditionally made with ladyfingers dipped in espresso, layered with a rich creamy mixture, and finished with a generous sprinkling of cocoa powder.

Culinary legend has it that tiramisù was invented in Treviso, a small city in the romantic region of Veneto (supposedly to caffeinate the Venetian lovers!). Today, the classic dolce is made across Italy in a variety of ways; many of our colleagues claim that their family's is the best recipe. However, at Eataly, we know that at least one probably is right! Eataly USA Head Pastry Chef Katia Delogu created this classic recipe, which is simple to make and hard to beat.

Recipe courtesy of Eataly Head Pastry Chef Katia Delogu

Yield: 10 servings

2 cups mascarpone cheese (we recommend Guffanti or Gelmini)
5 farm-fresh whole eggs



5 tablespoons sugar
2 cups heavy cream, whipped into stiff peaks
4 espresso shots of hot espresso by Lavazza
1 (8.8-ounce) package Ladyfinger Savioardi cookies by Vicenzi
A sprinkling of cocoa powder by Venchi

Separate the egg yolks from the whites into two different bowls.

Stir the yolks with the sugar and mascarpone until the mixture is pale and sugar dissolved. Separately, whip the egg whites until stiff peaks form. Using a wooden spoon, gently fold the egg whites into the mascarpone mixture, and then gently fold in the whipped heavy cream.

Pour the coffee into a wide bowl, and quickly dunk each cookie into it. Arrange about half of the cookies so that they completely cover the base of a shallow (1½-inch deep) rectangular (11-by 7-inch) dish. Cover the cookies with half of the mascarpone mixture.

Arrange another layer of soaked cookies, and top with remaining mascarpone mixture. Sprinkle with cocoa powder on top.

Cover the dish with plastic wrap, and refrigerate for 4 hours before serving the sweet Italian pick-me-up.

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