

A Recipe of International Food

Dear reader, this page will always carry a recipe of a typical dish of one of the countries contributing to our HQ. Let's start with Italy's...

... *Tiramisù*

Preparation time: 20min

Refrigeration time: at least six hours

Ingredients:

- 400 gm fresh mascarpone cheese
- 1 cup brandy or cognac
- 4 eggs
- Savoardi biscuits
- 4 tablespoons sugarcocoa powder
- 1 cups strong espresso coffee



- ◆ In a large bowl, whisk the sugar with the egg yolks until thick, foamy and pale. Add the mascarpone cheese and mix until smooth.
- ◆ In another bowl, whisk the egg whites until firm and fold into the mascarpone mixture.
- ◆ In a bowl, combine the espresso coffee with the brandy or cognac and dip the Pavesini biscuits into the mixture one at a time.
- ◆ Line the base of a rectangular dish with the Pavesini biscuits. Spread the mascarpone mixture evenly over the coffee-flavoured Pavesini biscuits and top with a second layer of them and mascarpone mixture. Repeat with a third layer of biscuits and mascarpone mixture.
- ◆ Use a fine sieve to sprinkle the whole surface with cocoa.
- ◆ Refrigerate at least six hours before serving. The desert can be made the day before serving.

Buon appetito!

