

Tiramisu

The Custard

3 egg yolks

1/3 cup icing sugar

3 Tbsp Rum Flavoring

Whisk together well over simmering water

Continue to whisk until it thickens a bit

When the custard is done and thick, put it in the fridge to cool



The Cheese Mixture

2 cups mascarpone cheese

1/3 cup icing sugar

1 ½ cup whipping cream

Put your mascarpone and icing sugar in a large bowl and cream together with a rubber spatula

Then beat with a hand mixer until it looks crumbly

Add in whipping cream, beat very well. It will look like extra thick whipped cream.

Add cooled custard mixture to the whipped mixture. Fold gently to mix together.

The Lady Fingers

½ pot coffee. Cooled

3 boxes lady fingers

Soak the lady finger in coffee, but not too long they get soggy REALLY fast.

Line the bottom and edges of your pan with coffee soaked lady fingers. Then a layer of whipped mixture. Lady fingers and whip again.

There should be 2 layers of each

The final touch is to add a generous amount of shaved chocolate to the top of the cake.