



Recipes for
Memorable Gatherings

enjoy

PERLA SERVAN-SCHREIBER

Photography by Nathalie Carnet

Flammarion

Tiramisu

Until recently, I refused to try tiramisu under the pretext that it was made with mascarpone and I'm not a cheese eater. But with age, the mind mellows, and one day I found myself lifting a spoonful of tiramisu to my lips, only to discover the pure delight without the faintest cheese flavor. Since that first taste, I've made tiramisu many times and I eat it to my heart's content. There's no turning back now! In my opinion, it is the best Italian dessert there is, as long as you use a top-quality mascarpone. Make your tiramisu a day ahead for even better results.



*Times**Make a day ahead*

Active: 25 minutes

Cooking: 10 minutes

Resting: 4 hours–overnight

Serves 10*Ingredients***For the cookie base**

- 3 tbsp (1¼ oz./50 g) salted butter, plus extra for greasing
- 7 oz. (200 g) speculaas or petit-beurre cookies
- 1 tbsp sugar

For the mascarpone cream

- 3 eggs
- Scant ½ cup (3 oz./80 g) sugar
- Generous 1 cup (9 oz./250 g) mascarpone
- Scant ½ cup (3½ oz./100 g) crème fraîche (or heavy cream)
- 2 pinches Madagascan or Tahitian ground vanilla bean

To assemble

- 1 cup (250 ml) cold strong black coffee (or 1 generous tbsp instant decaf coffee dissolved in 1 cup/250 ml water)
- 3 tbsp amaretto liqueur (or rum)
- 30 ladyfingers
- 2 tbsp unsweetened cocoa powder
- 3½ oz. (100 g) dark chocolate, 70% cacao

To prepare the cookie base, preheat the oven to 300°F (150°C/ Gas mark 2) and grease a large round or oval glass baking dish with butter. In the bowl of a food processor, pulse the 3 tablespoons butter, cookies, and sugar together until you obtain coarse crumbs that stick together. Transfer to the baking dish and press over the base in an even layer with the palm of your hand. Bake for 10 minutes and then let cool.

To prepare the mascarpone cream, separate the eggs, putting the yolks in one large bowl and the whites in another. Add the sugar, mascarpone, crème fraîche or heavy cream, and vanilla to the yolks and whisk until well combined.

Whisk the egg whites with an electric beater until firm peaks form. Gently fold the whites into the yolk mixture with a spatula.

Spread a thin layer of the mascarpone cream over the cookie base.

Combine the coffee and liqueur in a shallow bowl and quickly dip half the ladyfingers in the mixture one at a time, until they are soaked but not falling apart. Arrange the ladyfingers side by side over the mascarpone cream.

Spread half the remaining mascarpone cream over the ladyfingers and dust with half the cocoa powder. Cover with the remaining ladyfingers dipped into the coffee mixture as before, and top with the remaining mascarpone cream. Smooth over the cream with a spatula and dust with a final layer of cocoa powder.

Chill in the refrigerator for at least 4 hours or, better still, overnight.

Just before serving, use a vegetable peeler to shave off flakes of dark chocolate. Sprinkle these over the tiramisu in a final flourish worthy of the great *pâtissière* you are. Wow factor guaranteed!