

# CHBC Demo Recipes

## Tiramisu

(yield 8)

### A (tiramisu)

6	egg yolks
6	egg whites
½ cup	white sugar (divided)
2 oz	Disarano
1 lb	mascarpone cheese
32	ladyfingers (halved)
2 cups	espresso
½ cup	water
1 oz	Frangelico

### B (raspberry coulis)

2 cups	raspberries (frozen)
½ cup	water
¼ cup	white sugar

- A. Whisk together the egg yolks, ½ the sugar and the Disarano. Place over a pot of simmering water (a seal must be created to keep the steam in and the bowl must not touch the water). Whisk vigorously until the mixture at least quadruples in volume and a brief trail remains when you pass the whisk through. Remove from heat and beat in the mascarpone. Whisk the egg whites and remaining sugar to stiff peaks. Fold into the mascarpone mixture. Mix together espresso, water and Frangelico. Lightly soak the ladyfingers and line the sides of 8–6 oz ramekins with the ladyfingers. Fill with the mascarpone mixture and refrigerate overnight.
- B. Bring ingredients to a boil and reduce to simmer for 2 minutes. Remove from heat, blend, strain and refrigerate overnight. To plate place ramekin upside down on a plate and lightly tap to free tiramisu. Add some raspberry coulis to the plate and other desired garnish. Enjoy!



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