

Italian Tiramisu

This traditional Italian dessert is creamy, indulgent and deliciously sweet!



Dessert

International

30 min

Total time

Easy

Difficulty

200

kcal / serving

Ingredients

- 4 tablespoons strong espresso, 1 egg yolk, 2 tablespoons sugar, 50g mascarpone cheese, 2 tablespoons marsala wine, 3 ladyfingers biscuits, 2 teaspoons cocoa powder.

Steps

- 1 In a bowl, mix the espresso with the egg yolk and 2 tablespoons of sugar.
- 2 Add the mascarpone and marsala wine, and stir thoroughly until mixture is completely smooth and creamy.
- 3 Dip the ladyfingers biscuits in the espresso and arrange in the bottom of a glass.
- 4 Top with the mascarpone mixture and spread evenly.
- 5 Sprinkle cocoa powder on the top and chill in the fridge for at least 2 hours.