

# TIRAMISÙ

## Mascarpone Trifle (Veneto)

### Ingredients:

1 lemon peel  
About 1 pound mascarpone  
(Italian fresh double-cream cheese; or  
12 ounces whipped cream cheese mixed  
with 8 ounces sour cream)  
4 egg yolks  
4 tablespoons granulated sugar  
1 cup strong, cold espresso  
2½ tablespoons brandy or rum  
About 18 ladyfinger cookies  
Unsweetened cocoa powder

### Approximate preparation time:

25 minutes  
(+ 5 hours chilling time);  
500 calories per serving.

Beat the egg yolks and sugar until fluffy. Fold in the mascarpone. Flavor with the grated lemon peel.

Prepare a baking dish. Combine the cold espresso with the brandy or rum. Dip half of the ladyfingers into the coffee-brandy and line the bottom of the dish with them.

Spread one half of the cream over the bottom layer of cookies. Dip the remaining ladyfingers in the coffee-brandy. Place these over the cream in the baking dish, and repeat until you have no more ingredients.

Cover and refrigerate for 5 hours. Serve dusted with unsweetened cocoa powder.

Serves 8.